

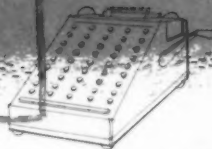
THE NATIONAL PROVISIONER

FEBRUARY 28 • 1948

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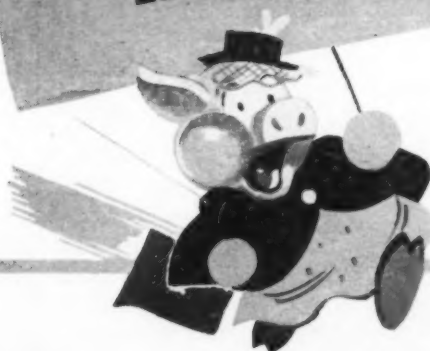
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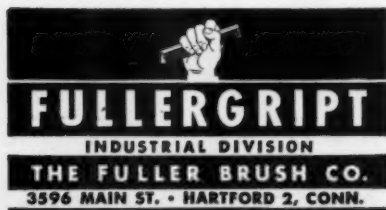


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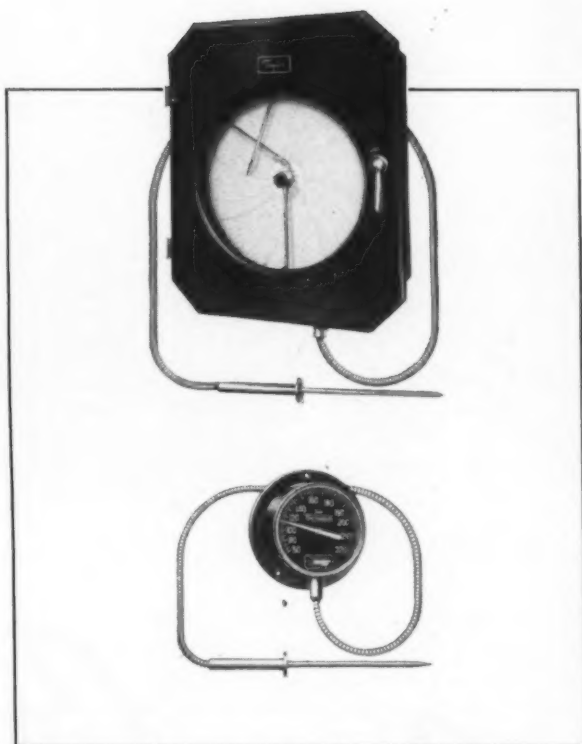


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The B & D BEEF SCRIBE SAW is but one of a complete line of B & D packer-approved electrical cost-cutting machines. Every item in the extensive B & D line is in daily use, proving that there is no substitute for Best and Donovan equipment. Write today for more detailed information on this especially designed beef scribing saw and other B & D machines. A point well to remember: "EXPERIENCE COUNTS!"



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<i>Finest Smoked Flavor</i>	
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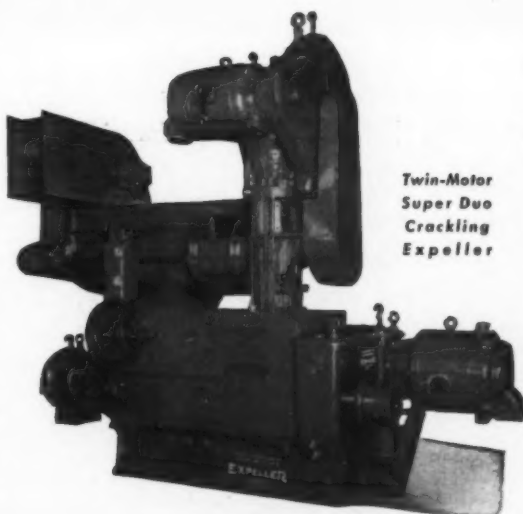
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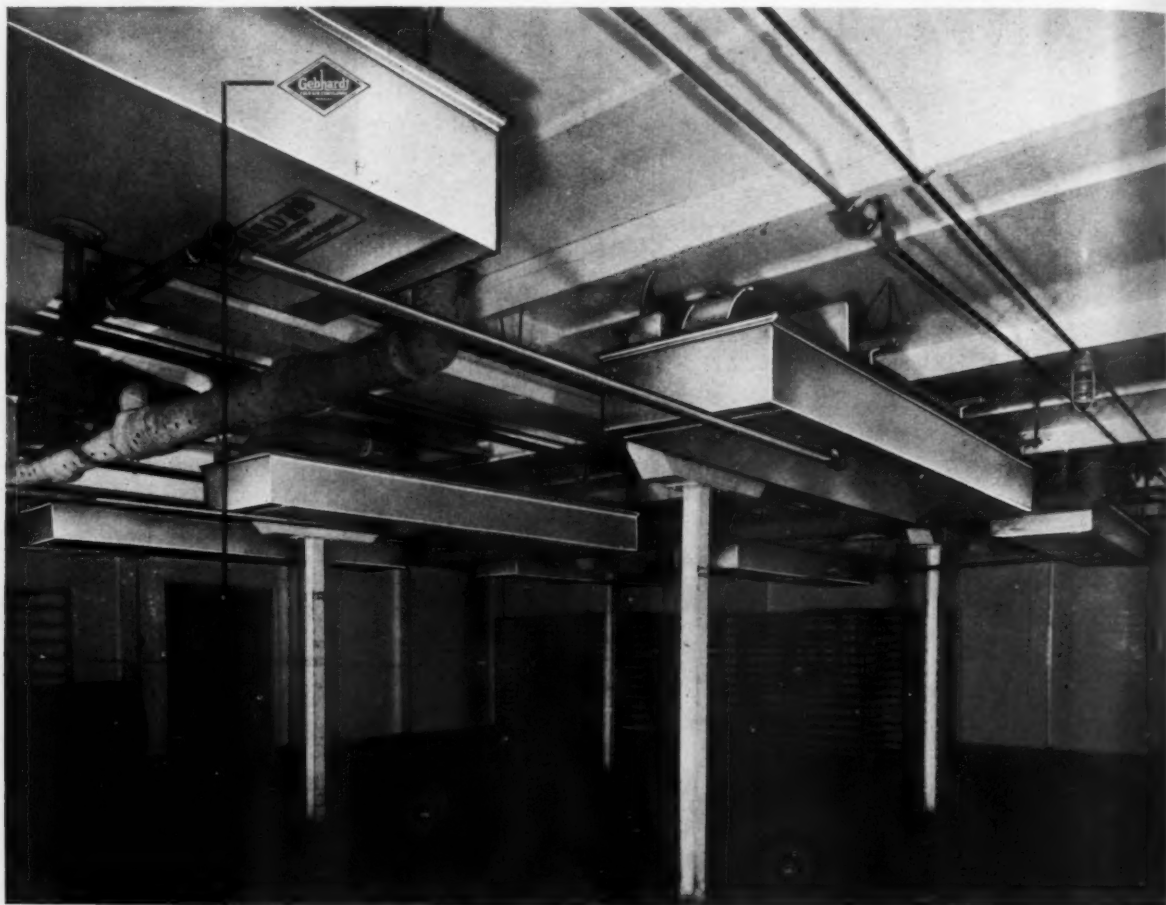
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Super Duo
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With this Sight Perfection Color Service and Glidden SPRAY-DAY-LITE, America's fastest-selling interior maintenance paint, you can make your next painting pay tremendous dividends. Companies throughout the meat industry which have used this free service during the past 18 years have reported increased production resulting from improved seeing conditions and safer, pleasanter working conditions. The coupon below will bring you more facts on today's first and finest color service . . . and the reasons why more gallons of SPRAY-DAY-LITE are used in the nation than any other finish of its kind. Mail it today!



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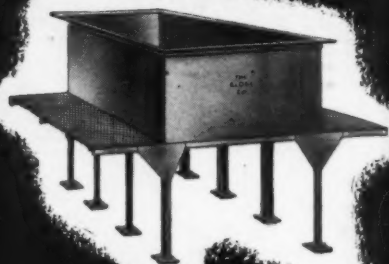
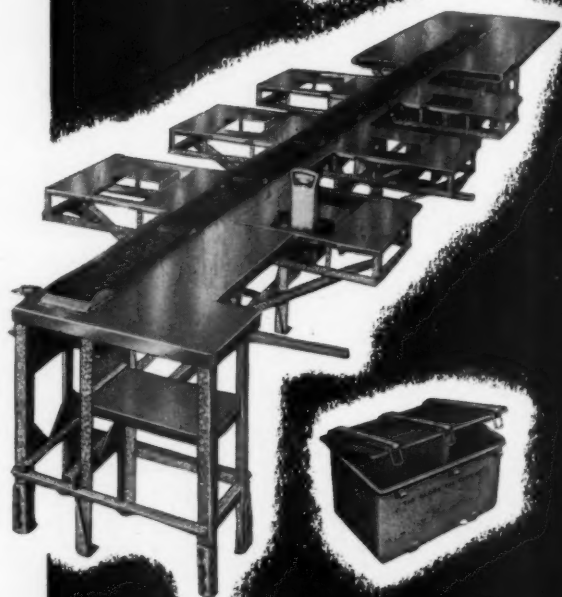
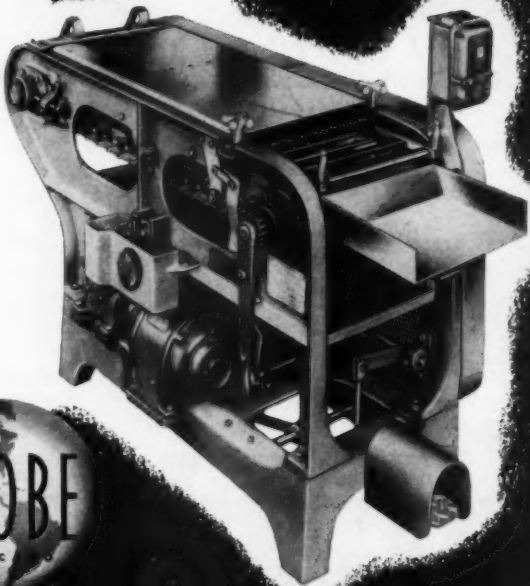
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The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 33 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE-O'CONNOR DERINDER, a machine that derinds bacon BEFORE cure and smoke, producing a finer flavored bacon that has greater consumer appeal.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**33 YEARS SERVING THE MEAT
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PERTLY DESIGNED EQUIPMENT**



The **GLOBE** *Company*

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NATIONAL ASSOCIATION OF MEAT WHOLESALERS, PROCESSORS IS FORMED

Formation of a new national trade organization to represent meat processors and wholesalers was announced this week by Walter Seiler of Karl Seiler & Sons, Philadelphia processing firm.

The new trade group, incorporated in the District of Columbia as the National Association of Meat Processors and Wholesalers and currently listing some 80 members, is the first postwar organization in this field. Previously, these groups have been represented by meat packing associations.

"The new organization fills a gap that has long existed in the trade organization field," Mr. Seiler, NAMPAW president, said. "As a processor, I have felt for many years that members of this segment of the meat industry, along with wholesale meat dealers, have not had an opportunity to pool their common problems or gain full representation in meat industry talks with the government."

NAMPAW will maintain an office in Washington at 1406 G street N.W. It will be in charge of Frank T. Heine-mann, executive secretary, who was formerly with the National Independent Meat Packers Association. The law firm of Buckley and Danzansky has been retained as legal counsel. Other officers include vice presidents Arnold Feinberg of the Feinberg Kosher Sausage Co., Minneapolis, and John Marhoefer of the Marhoefer Packing Co., Chicago. Sidney Kolker of Witt and Co., Washington, D. C., is treasurer.

The objectives of the organization are: 1) To promote the interest of meat processors and wholesalers through cooperation among the various segments of the industry in the matter of trade practices, standards, research, and public education; 2) act as a clearing house for the exchange of ideas beneficial to the industry and to the public, and 3) To serve as the voice of the industry in all matters connected with public relations or cooperation with governmental agencies.

Members of the board of directors for processors are: Edward F. Jackson, Girard Packing Co., Philadelphia, Pa.; Charles Wetterling of Charles Wetterling & Sons, Chicago; Arthur S. Davis of E. Greenebaum Co., New York City; Abe Cooper of Philadelphia; Carl Weisel of Weisel & Co., Milwaukee; Herman Eckrich of Peter Eckrich & Sons, Inc., Fort Wayne, Indiana; Ben Halop, Trunz Inc., Brooklyn; John Taylor Cumbler of Taylor Provision Co., Trenton, N. J.; Fred Glaser of Glaser's Pro-

PLANS SHAPING UP FOR NIMPA ANNUAL MEETING

Highlights of the program for the annual meeting of the National Independent Meat Packers Association were announced this week by C. B. Heine-mann, executive vice president. The convention will be held at the Palmer House in Chicago, March 29, 30 and 31.

While no formal speeches are scheduled, forum discussions on many phases of packinghouse management and operations will be given on the second and third days of the convention. Monday, the first day of the meeting, will be devoted to registration and divisional meetings.

The topics of the discussions to be heard on Tuesday are: Human relations, which will deal with job classification and evaluation, incentive pay plans and benefit plans; modern trends in sausage making, and what the Marshall plan means to meat packers. On Wednesday forums will be held on: Lard, small packer hide problems, inedible rendering problems, taxation and gland conservation.

RENDERING TRADE HEARING

A trade practice conference attended by more than 150 representatives of the rendering and meat processing industries was held at the offices of the Federal Trade Commission at Washington, D. C., on February 20. This was the second such industry conference and was called to discuss a set of fair trade rules drawn up by the FTC following the first meeting at St. Louis, Mo., last year.

Opposition was expressed to several features of the proposed rules, indicating that some revisions may be made before the rules are promulgated. Among proposals that drew most of the discussion were those having to do with falsification or omission of records, commercial bribery and inducing breach of contract.

vision Co., Inc., Omaha; and George Hust of H & M Provision Co., Chicago.

For the wholesalers the directors are: Harry Batt, Philadelphia Boneless Beef Co., Philadelphia; Robert Lipson, Standard Meat & Provision Co., Newark, N. J.; Ralph Krauss, Eastern Beef Company, Providence, R. I.; Elmer W. Kneip, E. W. Kneip, Inc., Chicago; Joseph Kaufman, Pyramid Provision Co., Brooklyn; Nat Galvin, Central Beef Company, The Bronx, N. Y.; Albert A. Pincus, Albert A. Pincus & Sons, Philadelphia; A. G. Willy, A. G. Willy, Inc., Philadelphia; Frank Prusha, Central Provision Co., Chicago; and Max Rothschild, M. Rothschild & Sons, Chicago.

U. S. Conciliator Arranges Packer-UPWA Meetings in Attempt to Avert Strike

Representatives of Swift & Company, Armour and Company, Wilson & Co., Inc., and the Cudahy Packing Co. this week met with officials of the United Packinghouse Workers union (CIO) in the Chicago office of the Federal Mediation and Conciliation Service in an effort to settle the union's wage increase demands and prevent a threatened strike.

The hearings, conducted individually, were arranged after UPWA negotiations with the major packers for a 29c hourly wage boost had broken down and the union had filed notice that its membership had unanimously voted to strike. Thomas J. Cleland, conciliator assigned to the dispute, refused to comment on the progress of the negotiations but said more meetings are scheduled.

The UPWA, it was reported earlier, had scaled its wage increase demands down from an original 29c to about 19c an hour, but this figure was also rejected by the packers. The AF of L Amalgamated Meat Cutters union has already been granted a 9c hourly raise and it was believed the packers would not go any higher with the UPWA.

Court Rules Employer Must Ask Union on Merit Raises

A new principle in labor-management relations was tentatively established at Cincinnati, O., recently when the U. S. sixth circuit Court of Appeals there ruled that an employer must secure union approval before granting merit pay raises. The decision supports a year-and-a-half old NLRB order forbidding J. H. Allison & Co. of Chattanooga, Tenn., from granting merit raises without prior consultation with the AFL Meat Cutters union.

Where a union is the recognized bargaining agent for a group of workers, the court held, the employer cannot grant a merit raise to an individual without first consulting the union officers. The majority opinion said: "The labeling of a wage increase as a gratuity does not obviate the fact that a gratuitous increase on the basis of merit does effectuate changes in rates of pay and wages, which are by the act (T-H Law) made the subject of collective bargaining."

Judge Charles C. Simons, in a dissenting opinion, held that there is nothing in the Taft-Hartley Act which either expressly or by fair implication precludes the recognition of individual merit. It has not been learned whether the Allison firm will carry the ruling to the U. S. Supreme Court.

Eastern Firm Modernizes Inedible Handling

A BASIC program of improvement in the handling of inedible material of all kinds is being carried forward at the plant of Cross Bros. Meat Packers, Inc., in Philadelphia, Pa. Work completed, in progress and planned, which is directly or indirectly connected with inedible product facilities, includes the installation of new rendering, pressing, blood moving and drying equipment, construction of a tank for brine curing hides, addition of condensate return equipment and installation of a new boiler.

Construction for the new facilities, as well as of a new carcass cooler unit to straddle a rail siding at the Cross plant, is being carried out under the direction of Morris Fruchtbaum, Philadelphia architect and engineer.

In the inedible rendering department proper the firm has just added a 6x12 dry melter driven by a 40-h.p., 220-240 volt motor with silent chain drive. This new unit will supplement two smaller cookers already in operation. One interesting point about the melter installation is that the insulation has been sheathed with stainless steel to protect it against water and grease often found in rendering departments. As Herbert Willerton, master mechanic of the firm, points out, such insulation is frequently rendered ineffective as a result of the soaking it may receive during washup or from some water or steam line leaks. A new 1130 ton hydraulic press will be used in conjunction with the 6x12 cooker and the two smaller units. It was necessary to set this press 5 ft. below floor level. The press with curb 30 in. diameter x 84 in. deep will discharge 2,200 lbs. cake. One pump handles the tallow from the press and from the percolator.

Blood Coagulated in Tank

A new blood dryer has also been installed to be used in connection with a combination blood blow tank and coagulator. When the latter is about three-quarters full, steam is blown into it at house (100 lbs.) pressure and, after coagulation, a vacuum is pulled on the tank to draw off the moisture. The coagulated blood is then blown into the dryer where the remaining moisture is removed.

A Dupps three-way valve has been installed in connection with the new melter and with the older equipment to control feeding of the inedible material from an older blow tank which is supplied through a Dupps hasher and washer and grinder combination.

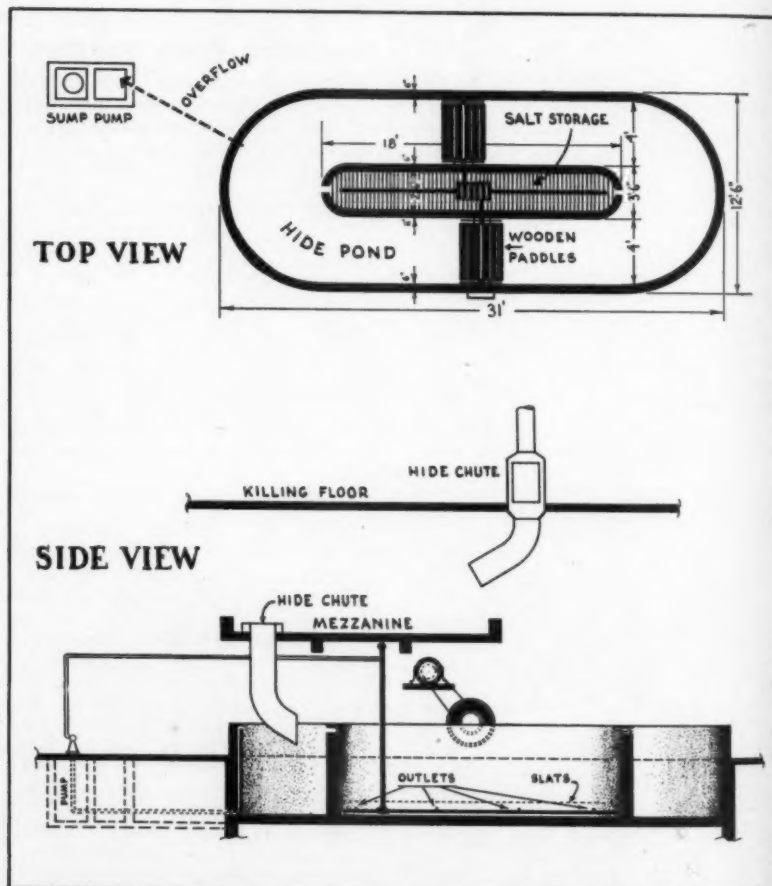
It is interesting to note that all blow lines (both blood and inedible material) in the Cross plant are of welded construction with very sweeping bends.

One of the most interesting features of the Cross inedible department is an installation designed for brine curing hides in approximately 24 hours. This



TANK FOR CURING HIDES IN SATURATED BRINE

Hides will be trimmed on a mezzanine floor over the tank and chuted through opening which can be seen at top of picture. Oval core of the tank will be used for making brine which will overflow through holes in ends. Pipe going down into tank will carry brine for strengthening or water for makeup. Paddle wheels will give movement to the hides and brine. Overflow pipe which carries surplus brine from the curing section to the pumps for return to the brine-making space cannot be seen in the photograph but is shown in the sectional drawing below.



unit is modeled very closely after the one described in **THE NATIONAL PROVISIONER** of July 27, 1946, but has some distinctive features of its own. The curing tank is housed in a separate room with concrete floor, glazed tile walls and moisture-proof electrical fittings. The top half of one of the walls is built of glass block to permit the entrance of light. A mezzanine floor located directly above the curing tank provides space for trimming the hides which are fed on to the mezzanine by a chute from the killing floor. From the mezzanine the hides will be dropped by chute directly into the curing tank.

As will be seen in the photo on page 14, the hide curing tank is oval in shape. It is constructed of waterproof concrete, ironized, and for the first 3 ft. from the bottom (which rests on the ground) its wall is 10 in. in thickness. Above that point to the top the tank wall is 6 in. in thickness. The brine and hides in cure will be given movement around the tank by two paddle wheels, one located across each of the tank channels. These paddles are driven by a 10-h.p. motor with the paddle speed reduced to 12 revolutions per minute.

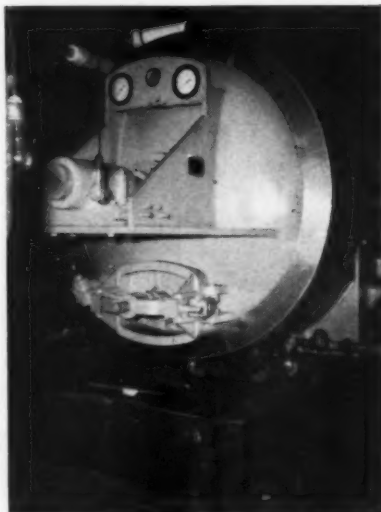
As will be noted from the photograph, there is an oval core, which runs full depth, at the center of the tank. This space will be used for making brine. A 2-in. pipe line in the shape of an inverted "T" runs down into this brine-making chamber from above, and the horizontal line of the "T" (at the bottom of the tank) is pierced with four ¾-in. outlets through which water or brine will be pumped. This horizontal pipe line will be covered with slats and the space above filled with salt. Water or brine will be pumped into this central chamber and, when saturated, will overflow through two holes at the ends of the core's long axis into the curing tank proper.

Overflow Brine Pumped Back

The curing tank is fitted with an overflow pipe so that when the brine in the curing tank rises above a certain level it overflows into a sump from which it will be pumped back into the brine-making portion of the tank for strengthening and reuse. Connections have been made so that water can be added to the brine or employed for new makeup whenever required. Floor drains also feed back into the sump so that brine drained off the hides when they are removed from the tank is saved.

All piping and fittings in the hide curing room are of bronze and cast iron, and the sump pump which returns the overflow brine back to the brine-making tank is bronze lined.

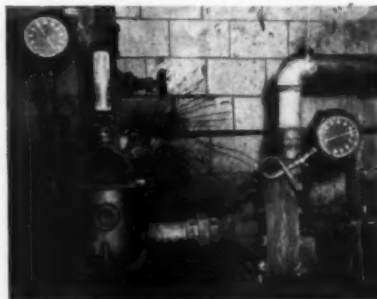
After curing, the hides will be bundled and stored temporarily in the present hide cellar. The difficulty of expanding the hide cellar led to the decision to adopt brine curing since it is believed that the tank will be able to handle a daily kill of 200 to 250 cattle without difficulty in a relatively limited space. Preliminary tests have indicated that the hides can be fully cured by this method in a period of 24 hours.



LARGE MELTER JUST INSTALLED
Insulation on the new 6x12 dry rendering unit is protected, except for the heads, by a sheathing of stainless steel.

Master mechanic Willerton considers his condensate return units among the most valuable aids in efficient operation of the rendering department and the Cross steam generation plant. After experience with one of these condensate return units hooked up to the two dry melters previously in service, another has been installed to take care of the additional melter and blood drier. Examination of the pressure gauges and thermometers on the return units show that the condensate is being brought back from the cookers at around 325 degs. F. and from 90 to 100 lbs. pressure. A differential of about 15 lbs. is maintained between the return pressure and the pressure at which the steam is supplied to the melters. The firm operates its melters at around 100 lbs. pressure.

It is believed that the use of the condensate return units has resulted in a reduction of rendering time, which usually runs from 3½ to 4½ hours per charge depending on the type of material being handled. Traps have been eliminated and with them the trouble



CONDENSATE RETURN UNIT
Condensate comes back to boilers from dry melters at around 300 to 325 degs. F. with pressure around 15 lbs. lower than on supply side.

previously experienced due to steam binding the feed water pumps and requiring dilution of the condensate with cool water. The return units are piped so that one can carry the whole condensate load if either must be taken out of service temporarily.

In the near future the company will add a 150 h.p. boiler to the two 125 h.p. units already in operation.

New equipment added or being installed in inedible products service includes a dry melter, hydraulic press, blood dryer and blood blow tank made by the French Oil Mill Co. of Piqua, Ohio, and a condensate return unit made by Heat Reclaimer Corp. of Chicago, Illinois.

OIT Reveals Simplified Export License Procedure

A simplified procedure for licensing exports to Europe of commodities not on the Positive list of goods in short supply was announced recently by the Department of Commerce, through the Office of International Trade. The new procedure will become effective March 1, 1948, when the policy of requiring export licenses for shipment of all commodities to Europe also becomes effective.

Under the new rule, a single license designated as a "multiple consignee export license" may be issued to an exporter who holds accepted firm orders from two or more consignees for shipment of the same commodity to a single country in the group designated as Group R, which includes all countries of Continental Europe, the British Isles, Iceland, both European and Asiatic possessions of Turkey and the USSR, Portugal, Spain and all Mediterranean Islands.

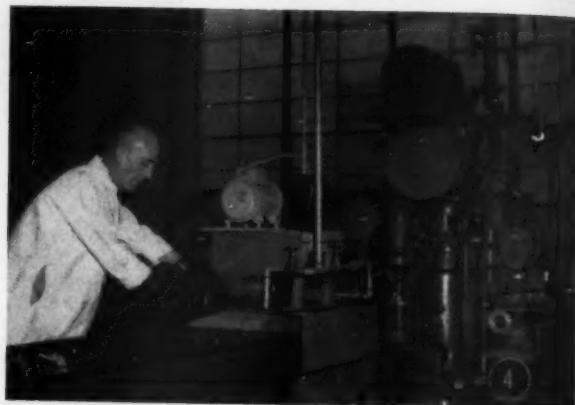
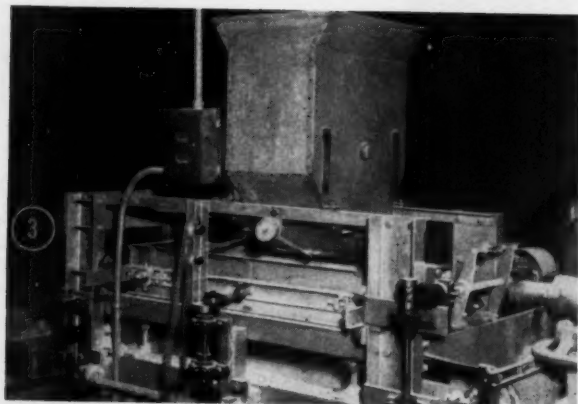
The new licensing method is similar to the present blanket license procedure which will continue in effect for certain commodities on the Positive list. However, under the new procedure it will be necessary to list the quantity of the commodity to be shipped to each consignee. Detailed information on preparing these MCL applications is contained in Export Bulletin No. 440.

FINANCIAL NOTES

Armour and Company has declared a quarterly dividend of 30c per share on its common stock, payable April 14 to stockholders of record March 15, and a quarterly dividend of \$1.50 on its preferred stock, payable April 14 to holders of record March 15.

Canadian Packers, Ltd. has declared a dividend of 75c per share on its A stock, payable April 1 to stockholders of record March 1 and a dividend of 25c on its B stock, payable the same date.

Rath Packing Co. has voted a dividend of 30c, payable March 10 to stockholders of record February 21.



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THE specialized meat processing and canning operation of producing meat balls and gravy is performed efficiently on a semi-mechanized basis in a modern single-story plant recently opened by the Nu-Trishus Products Corp. of Chicago.

Although the plant's output is limited to one item, the arrangement of facilities and the product made there incorporate ideas gained by the manager, F. C. Ainsley, secretary-treasurer of the firm, who operated two meat canning establishments before assuming management of the Nu-Trishus plant. Facilities are planned to expedite product flow on a straight line pattern, to increase output by providing ample working space and to simplify the maintenance of high standards of sanitation.

The plant is divided into four sec-



SEMI-MECHANIZED CANNING OF MEAT BALLS

tions: the front, which houses offices; a 30x80 ft. rear section which includes the shipping and receiving room and the retort, label and boiler rooms, and two central rooms housing the canning department and warehouse. The latter includes an 8-ton capacity freezer to hold barrel lots of meat and crates of eggs employed in the product.

Spaciousness Aids Productivity

The spaciousness of the working area in the canning department contributes to high productivity. There is only one line in the 47x50 ft. area and equipment is spotted to permit ample work space for each employee. Output of the plant, with a staff of about 18, is 500 cases of 1-lb. cans per day, whereas in a smaller temporary plant with a crew of 25 production totaled only 180 cases per day.

A description of operations will be of interest to canners and meat packers.

For the preparation of the meat balls the plant purchases Commercial grade beef ground to its specifications. Fresh bread and onions are ground in the plant's grinder and mixed with the meat, eggs, seasoning and evaporated milk. The proper mixture is fed into the hopper of the meat ball forming machine (see composite picture right and Photo 3 on page 16) and is carried by a worm to be extruded through a nozzle (right foreground, Photo 3). As the mixture comes from the nozzle it is cut into pieces of the proper size by a revolving wire frame cutter (see Photo 3) and the cut pieces fall onto a high speed wire mesh conveyor which carries them under another mesh belt directly above and lying in the same plane. The top belt has jiggling as well as forward movement at a slightly higher speed and in the same direction as the carrying conveyor.

As each piece of meat is rolled into a ball by the two belts it is sprinkled with flour which drops through the top mesh belt from a hopper above. The flow of flour is controlled by a revolving closure and the flour is kept from caking by the vibration of the unit. The formed meat

balls are placed on pans by an operator who also periodically checks the balls for proper weight.

The meat balls are then grilled in pure beef suet on open range plates and are placed in aluminum pans. In normal operations three workers grill the meat balls on the ranges which are arranged in an L-pattern along the back of the wall with two operators grilling on the larger plate and one on the smaller.

Cans Are Filled by Hand

The pans of grilled meat balls are emptied into the center of the hand pocket filling machine and operators place ten meat balls in each can (see Photo 7 with Dr. J. C. French, MID inspector watching operations). The surplus beef fat is drained into a pan beneath the filler and is not reused.

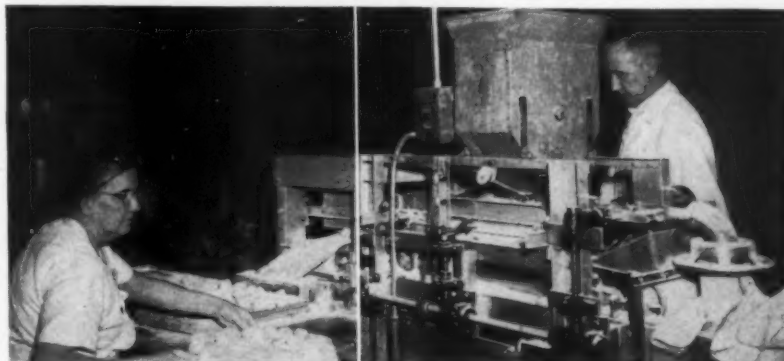
Cans are brought into kitchen by a high speed overhead conveyor from the warehouse. They pass through an overhead can washer, being inverted just prior to entering the washer and again just before entering the filler. The overhead can washer is a self-contained unit with a conveyor and pump (Photo 1).

Cans with meat balls travel to the liquid filler where the marrow stock beef gravy is added to the can. The plant buys shank bones which it cuts and cooks for their stock in an 800-gal. stainless steel cooker. The strained stock is pumped to one of two 200-gal. stainless steel kettles in which flour and other ingredients are added and the resulting gravy is then pumped to the liquid filling machine.

The cans, now filled with meat balls and gravy, travel to the crimper and sealing machine. (Photo 2 shows the liquid filler and the crimper with John McLendon, plant superintendent, watching operations.) Just before entering the crimper each can passes through an automatic fill press which presses down the contents of the container to provide proper head space. This operation is shown in Photo 2.

Cans Are Machine-Scrubbed

The filled cans are impelled from the sealing machine through a can washing unit. The washer (see Photo 4) is equipped with eight bristle type brushes revolving at high speeds and is divided into two compartments through which



COMPOSITE VIEW OF MEAT BALL FORMING MACHINE

Side and discharge end views of machine which cuts meat mixture into pieces, rolls out the meat balls and flours them. Operator is filling the pans which go to the grill and checking the meat balls for weight.

the cans pass before going out onto the unloading lip. They are picked up here and loaded into retort baskets on dollies.

The cans are processed in the retort (see Photo 6) at 240 degs. F. for 100 minutes, chilled in the retort, and labeled and packed in cartons by a crew of two working with a Burt high speed labeler. The two employees also handle shipping and receiving.

Alba Engineering Co., Los Angeles, Cal., furnished the meat ball making machine and can washer and Continental Can Co., Chicago, much of the rest of the canning equipment.

Plant sanitation is given much emphasis by the plant's management. All

production equipment is cleaned daily by a three-man crew who also prepare the machines for operation on the following morning. The entire plant, including walls and ceilings, is cleaned thoroughly once each week. To facilitate cleaning, the floors are of smooth, hard-finished concrete, and all the walls in the production and storage departments are of glazed tile.

Cleaning is also made easier by provision of ample room for such work around each machine and by the absence of pillars due to the fact that the roof is borne by the walls. While heavier and more expensive construction was required, firm officials believe that it will pay off in three years through addi-

tional space gained for storage, ease in cleaning and more efficient operations.

The immaculate condition of the plant is exploited in selling the firm's products. Sales are largely handled by brokers and their inspection is invited.



F. C. Ainsley, Plant Manager

Favorably impressed by the plant's cleanliness, they usually order after such an inspection trip.

Orders are assembled on 15x18 in. pallets (fibreboard shipping carton size) in a room adjacent to the loading dock. Cases are piled 14 high on these pallets and can then be picked up and wheeled by means of a specially-designed hand truck onto the loading dock and into the motor truck. The loading dock is separated from the rest of the plant by a sliding door and another sliding door opening onto the driveway is kept closed when trucks are not loading. Using this arrangement to reduce heat loss, orders can be brought out onto the dock and the door into the plant can be closed while trucks are being loaded.

Raw materials coming into the plant make a circle through it during processing and are shipped as a finished product from the receiving point. The firm carries a minimum of finished product in stock since production is geared closely to sales.

RECENT UNION ACTIVITY

• Representatives of meat packing companies in the Puget Sound, Wash., area and local officials of the Amalgamated Meat Cutters union (AFL) met in Seattle recently with federal conciliators in an effort to agree on terms for new contracts. The former one-year contract, affecting the Carstens Packing Co., Tacoma, and five firms in Seattle, expired February 1. Government mediators were called in when the packers and union failed to agree on wage increase and other fringe issues. The same union struck for nine weeks in a similar dispute last year.

• CIO United Packinghouse Workers union members walked off their jobs at the Wilson & Co. Omaha plant recently after a union grievance committee complained of alleged overloading of beef and hog kill gangs. The men returned to their jobs when representatives of the company refused to negotiate with

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the grievance committee until the men had gone back to work.

• About 35 employees of the North American Cold Storage Co., National Stock Yards, Ill., went out on strike last week in an effort to secure recognition of their union, CIO United Packinghouse Workers, and a contract with the firm. The company declared it would not recognize the union as bargaining agent until a secret vote of the employees had been taken under the Taft-Hartley Law.

Maurer Says Pork Supplies Are Sufficient to Prevent Sharp Price Rise in 1948

A. B. Maurer, president of the Maurer-Neuer Corporation, Kansas City, and chairman of the board of the National Independent Meat Packers Association, told the members of the Midwest Feed Manufacturers Association in its agricultural forum there last week that pork supplies, on the hoof and in the freezers, are ample at this time. He added that, aside from a seasonal price advance in fed cattle during June and July, he sees no reason to expect beef prices to be high or beef supplies to be scarce for the 1948 season.

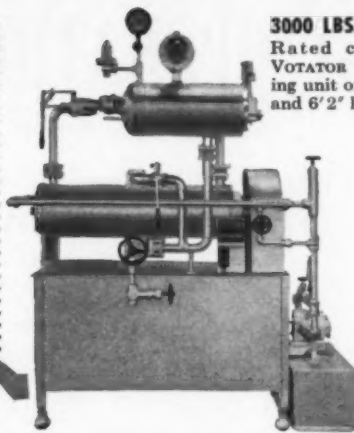
Referring to beef, Maurer stated that it would be entirely possible that the seasonal price increase in fed steers might be dampened by fairly good supplies of pork. He cited figures to show that the Corn Belt is feeding about 12 per cent fewer cattle this year than last, but that this loss is compensated for by the drifting of such cattle from the Corn Belt to Colorado, California and the Pacific Northwest. He said that it was entirely possible that some of these cattle might again move eastward because of extremely dry conditions in the far West and Northwest.

Launching into the causes underlying the recent price deflation in commodities, Maurer said that the change in trend was obvious to meat packers about the middle of January, when it became apparent that pipelines that had been depleted by the war and rationing had been refilled, aided by the speculative fever of the people who expected values to mount still higher.

He indicated that there were sufficient supplies of pork to prevent prices again becoming as high as they were last fall. Since there is a large freezer stock of pork products, packers will probably be less aggressive in 1948 than they were last spring and summer in their buying of livestock, he noted.

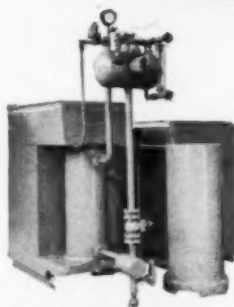
Also, since the price of corn has declined along with the price of live hogs, there will not be excessive liquidation of sows, in his opinion, for farmers would find it more profitable to feed out their hogs and raise pigs for the next year's market than to sell the corn.

Watch Classified page for good men.

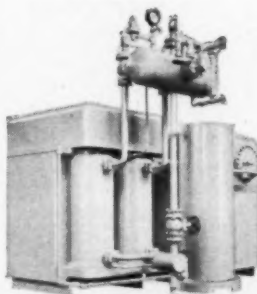


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PLANT OPERATIONS

Ideas for Operating Men

TOBIN'S LIFT-BRIDGE FOR CROSS-TRACKS TRAFFIC

The pictures below show a railroad lift bridge installed at the plant of the Tobin Packing Co. in Fort Dodge, Ia., to provide direct connections between the plant's loading docks and also to permit passage from one building to another without the use of elevators or tunnels. The picture at the top shows the bridge in lowered position so that freight cars may pass over it and the photo at the bottom shows the structure bridging the tracks between the two buildings.

The hydraulic system for this bridge was built by Hollister-Whitney of Quincy, Ill., and the bridge structure itself by the Des Moines Steel Co. W. H. Everds of Henschien, Everds & Crombie,

Chicago, designed the layout with the help and suggestions of H. K. Gillman, assistant superintendent and general mechanical supervisor for Tobin.

The operation is simple; a push button control is located at the loading dock entrance. When cars are to be pulled, the gates are closed at each end of the lift which makes a contact for safety, then the operator just pushes the button and the bridge either goes up or down as desired to a predetermined stopping point. The unit is fool-proof. A railroad red and green signal light is wired into the circuit, so that when the bridge is raised a red light shows down the track 800 ft. away. When the bridge is down, this light

shows green, so that railroad crews are always aware of the position of the bridge. They, of course, double check before pulling any cars to see that everything is O.K. The bridge was submitted to the general engineering department of the Illinois Central Railroad for approval before being constructed.

The value of the bridge is great, according to Tobin officials. Before, all trucking either had to go to the third floor and across a runway or through a tunnel under the tracks. Labor is saved and ease of handling product to cars has been much improved.

It is proposed to add a covered section that will raise for car clearance over the bridge at a later date. This also will be hydraulic and operated automatically. The bridge is 48 ft. long, 8 ft. wide, has a 5 ft. pit and is properly drained at bottom. It has radiant heat in the pit slot to prevent ice forming in winter. The hydraulic pump and motor are located in the basement of the adjoining building. A 5-h.p. motor is used.

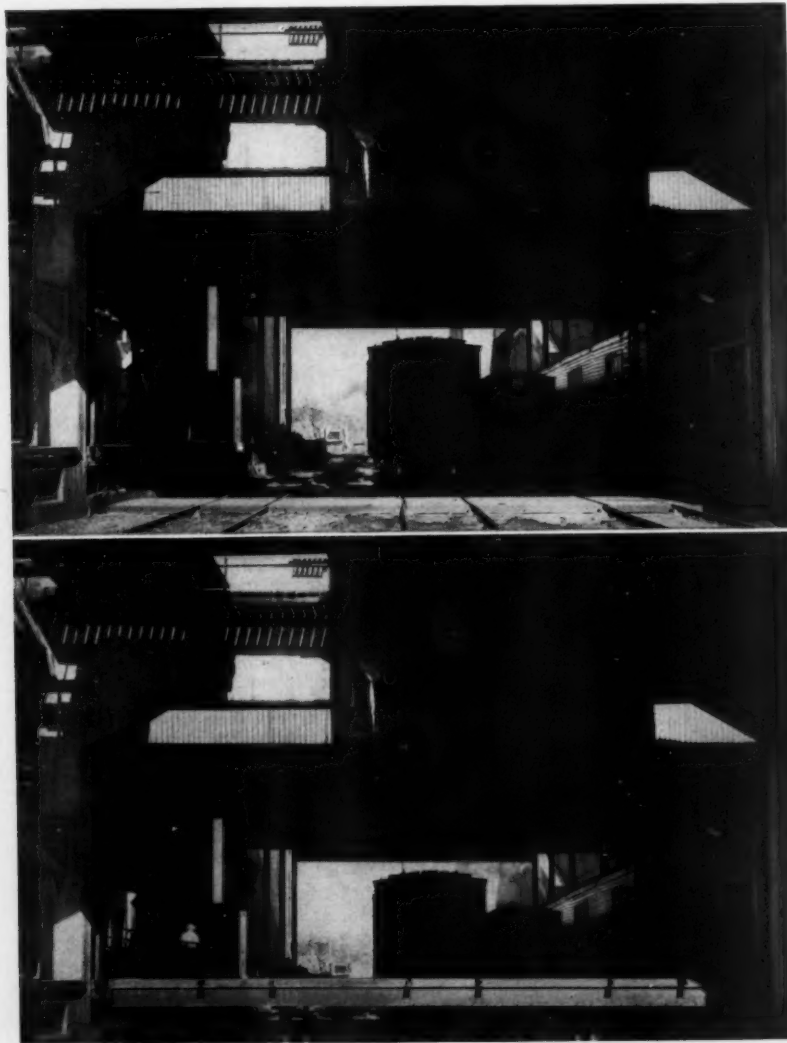
Part of the structure shown above the tracks is the Tobin car icing tower described in *THE NATIONAL PROVISIONER* of May 20, 1944, page 8, and the 128 x 64 ft. cutting floor connecting the two major plant buildings.

LADDER AND HOIST SAFETY

A good inspection program will eliminate most of the accidents which are caused by faulty ladders or hoists. Regularity of inspection and the use of a definite check point system in examining the equipment are the effective factors in preventing ladder and hoist accidents, according to a plant which has had no accident attributable to defective ladders or hoists in more than 10 years.

As part of its safety program, the plant shellacs its ladders. The transparent shellac highlights any defects in the ladder which paint might hide. Additional factors in favor of shellacking are: it seals the pores of the ladder, making it more resistant to moisture, and it has been found to be more economical. In inspecting ladders, the treads and rails are examined carefully for any that may be broken; loose joints are checked for repairability and cracks are examined to determine their seriousness and probability of splitting. The condition of the shoes is noted on ladders which have non-skid shoes. If there is any doubt as to the safety and serviceability of the ladder, or if repairs will not assure a safe ladder, the unit is scrapped.

The importance of ladder maintenance cannot be overemphasized since they may be used by anyone in the plant. Maintenance personnel, such as steamfitters and painters, normally are aware of the importance of using safe ladders. However, not infrequently other workers use ladders and often do so in a hurried manner. At the end of the day a workman may be asked to





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shut off the master steam valve leading to the canning department, or the water valve leading to the casing department. Being in a hurry he will probably use the first ladder he can find and will not trouble to examine it. Any number of odd jobs, such as replacing light bulbs, are performed by employees who do not use a ladder regularly.

Electrical portable hoists are used extensively in packing plants, especially in the beef department. Serious injury may result if the hoist chain should snap while lifting a heavy steer to the bleeding rail. Even the small paunch lifting hoist may cause a serious injury if its cable should snap, allowing the lift bed to fall upon the worker's foot.

Points of inspection on the hoist are: the chain or cable is inspected for cracked, frayed or worn sections; the drum is scrutinized for undue wear or cracks; the hooks on hoists which lift car icing buckets and like items are checked for undue spread or wear. Inspectors should also include a routine check of lubrication, motor, etc.

AMI EASTER ADVERTISING

The American Meat Institute will feature smoked ham, the traditional Easter meat, in its March advertising. The advertisement which will appear in the March 15 issue of *Life* magazine and the March issue of *McCall's* will point out that ham is available in many ways.

PRICE DECLINES DUE TO SEVERAL FACTORS, SAYS EGGERT OF AMI

Commenting on the sharp declines in market prices for grains, livestock and meats between mid-January and mid-February, R. J. Eggert, associate director of the American Meat Institute department of marketing, told a meeting of the Oklahoma Livestock Marketing Association at Oklahoma City this week that the reason for these price drops cannot be traced to any one factor. Mr. Eggert said that they seem to represent an accumulation of various developments, including the following:

1. Favorable outlook for U. S. and European winter grain crops and large production in Argentina and Australia.
2. Realization that grain export goals would be attained without undue difficulty.
3. Removal of meat rationing threats (at least temporarily), which had stimulated accumulation of locker and pantry stocks of meat.
4. Unfavorable weather in the East.
5. Some tightening of bank credit, affecting the rate of expansion in some industries.

In connection with the third point, Eggert said that because of unjustified talk about a "meat famine" this spring and possibilities of meat rationing the demand for meat was greatly stimu-

lated. When it appeared that rationing would not be imposed, there was a tendency for people to use up the stocks they had accumulated.

According to Eggert, consumer purchasing power for meat, particularly in the spring and summer, is expected to remain at a high level. He pointed out several important differences between the present situation and the decline of the early 1920s. "Livestock, meat and grain prices recently have been higher in relation to the general price level than they were in the '20s," he said, "and hence probably subject to some downward adjustment."

"Consumer purchasing power has been at a level much higher than any past record, including the '20s and thus far it has shown no tendency to decline."

"A greater backlog of savings is in the hands of individuals than was the case after World War I, and, finally, there still are unfilled demands for a number of important consumer goods."

Eggert told the stockmen that cattle and calf numbers in the United States have declined from a peak of 97 per one hundred people, reached in the late 1880s, to 54 on January 1 of this year. Also, hog numbers have declined from 94 per hundred people to 38, and sheep numbers from 124 to 24 during the last 80 years, Eggert pointed out. "Fortunately," he continued, "there has been an increase in efficiency, both in livestock production and in processing."



D & G PROVED REFRIGERATION
NOW AVAILABLE IN VARIOUS SIZES
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Perishable meats and meat products require positive protection while in transit . . . and D & G Refrigerators fill this need with greater efficiency and economy! Two completely new units have been designed especially for straight trucks and trailers. Turbine type blower circulates a maximum amount of chilled air throughout the vehicle. Whether dry ice or water ice is employed, uniform low temperatures are maintained throughout. D & G refrigeration pays big dividends by delivering your meats to their destination in "top price" condition! May we have the opportunity of serving you?

D & G units are made from ARMCO iron, hot dipped galvanized after fabrication for long, continuous service. Drip pans are provided as integral parts of both units for trapping and draining condensation. Icing is conveniently accomplished through large hatches. The unit can be iced either from the inside or outside.

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Inspected Sausage and Canned Meats Decline in January

REFLECTING a decline in hog slaughter, the USDA report on meats and meat food products prepared and processed under federal inspection in January showed a sharp drop in the volume of pork smoked and/or dried and in the volume of sausage turned out, when compared with December and with January a year ago. However, while the amount of beef placed in cure declined slightly from the preceding month, it made a gain over a year ago; and the amount of beef smoked and/or dried gained over both the preceding month and a year ago.

Production of loaf products also gained over both December and January 1947, climbing to 15,895,000 lbs., compared with 14,668,000 and 15,364,000 lbs., respectively. Sausage output declined, dropping to 109,269,000 lbs., compared with 110,151,000 in December, and 123,922,000 in January 1947.

Bacon slicing gained more than 1,000,000 lbs. over the December output, but suffered a drop of nearly 10,000,000 lbs., when compared with January a year ago.

Production of canned meat and meat food products declined from December and from a year earlier, dropping to a

REPORT OF CANNING OPERATIONS AT OFFICIAL ESTABLISHMENTS¹ JANUARY, 1948

Item	Pounds of finished product	
	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat (include such items as spiced ham, chopped and pressed meats)...	24,176,448	23,124,853
Canned hams (whole & fractional).....	11,090,206	800,764
Corned beef hash.....	608,881	8,818,210
Chili con carne.....	643,747	8,318,600
Vienna sausage.....	115,196	7,306,040
Potted and Deviled meat food products (excluding deviled ham).....		4,239,017
Deviled ham.....		652,974
Tamales.....	77,716	2,259,024
Sliced dried beef.....	11,788	825,500
Liver products.....		839,751
Meat stew (all types).....	78,072	3,874,083
Spaghetti meat products (all types).....	237,571	2,336,150
Tongue (other than pickled).....	287,739	857,532
Vinegar pickled products.....	1,016,985	2,309,866
All other products containing 20% or more meat.....	1,874,303	11,540,219
All other products containing less than 20% meat (excluding canned soup).....	9,988	9,075,918

Total of all products. 40,829,490 87,178,501

¹Some establishments failed to report canning operations for January. All late reports will be included in February figures.

total of 173,563,000 lbs. from 182,572,000 and 177,817,000 lbs., respectively. Compared with December, the decline occurred in all groupings, but compared with a year ago it developed only in

(Continued on page 31.)

Supply Your Trade with READY-MADE MEAT PATTIES

The Hollymatic Electric Patty Maker measures, molds and stacks up to 1800 meat patties per hour... automatically! Every patty is uniform in size and weight and delivered on a separate sheet of waxed paper. The Hollymatic is sanitary, retains meat juices, and transforms an average-profit item into a highly profitable, fast-selling leader. Write for further details of the high-speed, compact Hollymatic.

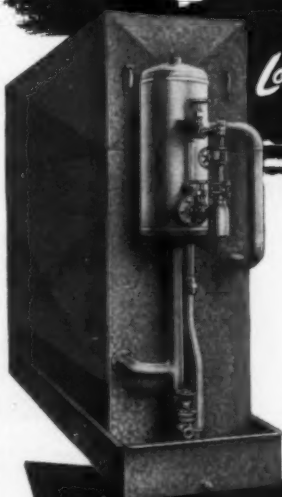
\$850.00
F. O. B. CHICAGO
East of Rockies



HOLLY MOLDING DEVICES, INC.
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HOW Buildice AIR COOLING UNITS

Lower Your Maintenance Costs!



- All parts self contained.
- Easily accessible and removable with minimum effort.
- Removable eliminators for easy cleaning.
- Centralized Alemite lubrication system.

Enjoy new operating economies with Buildice units! Check these and other features now! For complete facts, specifications, PHONE—WIRE—WRITE.

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JAMISON SUPER FREEZER DOOR



JAMISON "DIXIE" CAM
PASSING VESTIBULE



JAMISON LO-TEMP DOOR



JAMISON VERTICAL SLIDING DOOR

FIRST WITH MEN WHO KNOW COLD STORAGE DOORS

To know cold storage doors is to know Jamison.

There is a background of more than fifty years of continuous specialization in the design and construction of Jamison cold storage doors. This experience building doors for every use is fully reflected in the extent of the Jamison line today.

It is Jamison's know-how that has pioneered every development and improvement in both cold storage doors and hardware. Both are produced from start to finish in our modernly equipped plant with an eye to quality construction throughout; high efficiency in operation; and long service life.

Jamison cold storage doors are built in a wide range of types and sizes to meet all standard requirements. If you have an unusual cold storage door problem, we are equipped to build doors regardless of size, character or duty—to your specifications.

Write for our catalog or get in touch with our nearest branch—we are represented from coast to coast. You will be surprised how frequently a standard Jamison product will meet your requirements. Jamison Cold Storage Door Co., Hagerstown, Md.

JAMISON STANDARD DOORS ► JAMISON, STEVENSON, VICTOR,
NOEQUAL, LO-TEMP.



The Oldest and Largest Builder of Cold Storage Doors in the World

Up and down the MEAT TRAIL

Swift Announces Changes

Involving 4 Plant Heads

Personnel changes involving manager posts at several plants have been completed by Swift & Company. C. R. Pritchard is the new manager of the Swift plant at Watertown, S. D., succeeding L. A. Fowler, who has been transferred to the Swift plant at Moultrie, Ga., as manager. John R. Zeis, who has been Moultrie manager since 1945, has succeeded Lloyd G. Corkran as president and general manager of Corkran Hill & Co., Baltimore. Mr. Corkran retired after 43 years in the meat industry. Edward B. Killip is the new manager of Sperry & Barnes Co., New



E. B. KILLIP



PRITCHARD

Haven, succeeding P. H. Meyer, who was appointed assistant manager of John P. Squire Co., Cambridge, Mass.

Pritchard has been with Swift for 19 years and has been located at Omaha, Sioux City and Chicago. Fowler has been manager of the Watertown plant since 1945 and has 25 years of service with Swift having been located also at



JOHN ZEIS



L. A. FOWLER

Fort Worth, San Antonio, Des Moines and Chicago. Zeis has 24 years of service, having joined the company at St. Louis. He was located at the Chicago general office for 20 years before being appointed manager at Moultrie in 1945. Killip was first employed by Swift at St. Joseph, Mo. in 1926. Meyer has been manager of Sperry & Barnes.

Red Cross Campaign Begins With Higher Goal

The 1948 American Red Cross fund campaign in the meat packing industry in Chicago begins on March 1 with a quota—\$180,000—20 per cent larger than last year, according to Don Smith, chairman, and Al Brickman, vice chairman. Corporate contributions totaling \$60,000 have already been received from

two of the large companies in the industry.

Mr. Smith states that help will be needed from all industry companies in the form of their own contributions and by arranging for a company representative to handle solicitations of their employees.

RED CROSS COMMITTEE

Shown here is the team which will direct the meat packing division of the Chicago Red Cross drive in March. L. to r., Don Smith, general chairman of the division and advertising manager, Wilson & Co., Inc.; A. W. Brickman, assistant general chairman of the division and president, Illinois Meat Co., and R. E. Cowan, Red Cross liaison officer on leave from Swift.



Personalities and Events of the Week

● Hal Totten will interview Thos. E. Wilson on the USDA farm report broadcast on WGN at 6:45 p.m. on February 28. Mr. Wilson, chairman of the board of Wilson & Co., and chairman of the national committee on boys and girls club work, will discuss the importance of 4-H Club work to the nation's agriculture, and the national fat salvage program which was initiated by him in Chicago shortly after Pearl Harbor.

● H. A. Gelnett, Hanover, Pa., dealer in hides, tallow, grease and calf skins, has entered the slaughtering and processing business in association with Ray C. Troutman. Their firm, known as the Hanover Provision Co., is located in a new building at the same address. The latest in packinghouse equipment has been installed, including grinders, stuffer, mixer, cutter and saws. Power is furnished by an Orr & Sembower Powermaster.

● Construction of two new buildings to expand operations of the Maricopa Packing Co., Phoenix, Ariz. was started recently. The buildings, to cost \$150,000, will provide additional office and storage space.

● John William Ries, 51 a former Fresno meat packer, died recently in Los Angeles. He had founded the Ries Packing Co. and operated it until 1930.

● William J. Kaufman, president, Kaufman Quality Meats, Inc., Rochester,

H. O. Hogue Retires After 46 Years With Armour

Herbert O. Hogue has retired as manager of the foreign sales department of Armour and Company after having completed 46 years in the industry. He joined Morris & Co. at E. St. Louis in 1902 and two years later was brought into the head office in Chicago. In 1913 he was moved to New York and in 1916 was sent to Europe where he managed several Morris & Co. houses. When Armour took over the Morris business and personnel, Mr. Hogue was then appointed manager of the Fort Worth plant. After several years in the operating division of the company he was taken into the foreign sales division and after a year's tour of duty in South America he came into the Chicago headquarters.

N. Y., a major processor of lamb, announced that the plant will be closed "until prices become stabilized."

● Klinck & Schaller, Buffalo, N. Y., has filed plans with the city for permission to make alterations to its plant at an estimated cost of \$15,000.

● J. E. Madden is the new manager of the Boston sales office of Duffey's, Inc. of Anderson, Ind., replacing the late William E. Schenk who died on February 6. Headquarters will remain at 74 S. Market st.

● The enlarged and completely re-equipped plant of the John D. Chudacoff Co., Los Angeles, will be ready for operation early in March, it has been

announced. Two new coolers for handling loins and ribs and a new meat cutting and packaging department were added.

● George A. Eastwood, chairman of the board, Armour and Company, has been appointed to the finance committee of the Committee for Economic Development by Paul G. Hoffman, chairman. He will serve in the meat packing division, and is one of some 40 chairmen of industry groups to assist in raising the CED financial goal of \$800,000 for this year.

● Appointment of D. F. Houdeshell as assistant to the president of the W. F. Thiele Co., Milwaukee, Wis., sausage manufacturing company, was announced this week. Houdeshell had been sales manager for Basic Foods Materials, Inc., Cleveland, O., and from 1930 to 1946 he was affiliated with John Morrell & Co., Sioux Falls, S. D., where he began as assistant manager in the produce department and eventually became



HOUESHELL

manager of the sausage department. In his new capacity he will supervise production and sales departments of the Milwaukee firm, directly under W. F. Thiele.

● Dale Marquesen has been appointed district manager of southern Ohio for Geo. A. Hormel & Co., with headquarters in Columbus, replacing Kenneth Shutt, who was transferred to New Orleans.

● The Anderson Packers, basketball team of Duffey's Inc., Anderson, Ind., which is leading the National Pro League, was given a banquet by the citizens of Anderson recently. Ike Duffy, company president, was presented a plaque for his efforts in sponsoring the team.

● The Nat Buring Packing Co. has been given permission by the city of Memphis to build a slaughterhouse on the west side of Florida st. there.

● In a recent speech before the American National Livestock Association at Boise, Ida., Walter Netsch, vice president of Armour and Company, revealed plans for a new livestock industry public relations program which the company will undertake. The program contemplates conducting two-week tours of the West to show easterners how the livestock industry operates in the range states. People "with an open mind" will be invited, Netsch said, but indicated that it will be up to the western livestock industry to sell itself to these people. Two tours will be made this year.

● Edward L. McKendrew has been re-elected president of the Commodity Exchange, Inc. He is vice president of Armand Schmoll, Inc., New York importers, and was one of the founders of the New York Hide Exchange in 1929



LIVE STOCK LOSS PREVENTION BOARD DIRECTORS

Directors of the National Live Stock Loss Prevention Board at their recent annual meeting in Chicago. From left, around the table: C. H. McNie, retired general livestock agent of the Chicago & Northwestern Railroad, who is in charge of research the board will conduct on reducing livestock damage in rail stock cars; E. H. Weber, associate manager, livestock department, Hartford Fire Insurance Co., Chicago; H. R. Davison, vice president, American Meat Institute; H. R. Smith, general manager, Dr. H. Preston Hoskins, secretary, and Dr. W. A. Young, chairman, National Live Stock Loss Prevention Board, and Earle G. Reed, general livestock agent, Union Pacific Railroad, Omaha.



KREY PLANS NEW BROADCAST

Dr. George W. Crane (seated, left) well-known psychologist, physician, author, and lecturer, meets representatives of Krey Packing Co., St. Louis, in preparation for the Doctor's new radio series over KWK, St. Louis. Seated with Dr. Crane is R. R. Klauke, Krey sales and advertising manager, while Ray C. Stricker, standing left, and Roger Bacon, right, of Ruthrauff and Ryan, Krey agency, look over plans for the new five-a-week program, to be broadcast at 12:45 to 1:00 daily.

RECEIVES MEDAL

William Greenhouse (second from left), president of Ralph Packing Co., Inc., and executive vice president of Renee Packing Co., Inc., Syracuse, N. Y., shown here receiving the Distinguished Service Citation and Model Citizen Medal from Post Commander George S. Adcock, American Legion Post #359, for his interest in civic enterprises and his aid to youth and the armed forces.

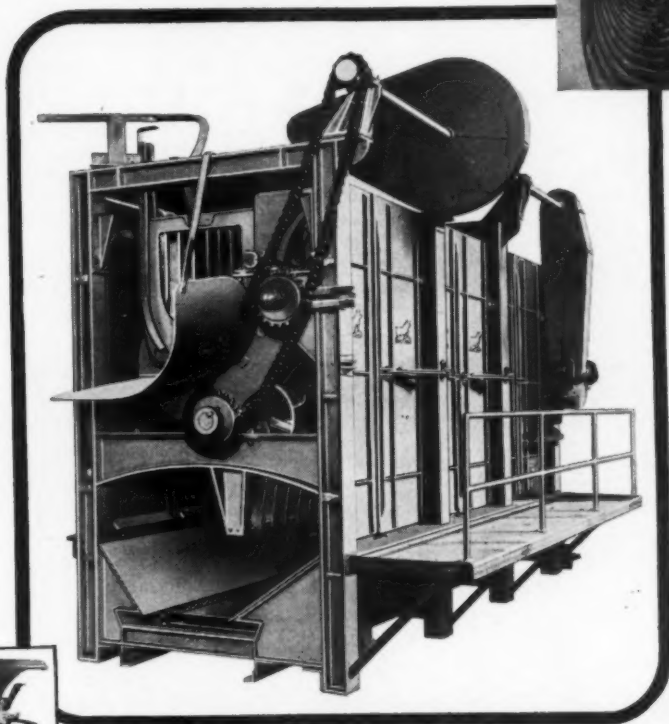


and active in the formation of Commodity Exchange. Floyd Y. Keeler, partner of Orvis Bros., was re-elected treasurer,

and five vice presidents were named: R. F. Teichgraber, commission house group; M. R. Katzenberg, hide trade

HOGS AND HAIR

View from discharge end of the Jumbo Dehairer showing the heavier U bar construction and formation of belt scrapers to propel as well as clean.



Ten point and six point belt scraper stars as assembled with U bar in the "Boss" Jumbo Dehairer. Note reinforced strength of the stars and unique construction of U bar which helps to propel the hogs toward discharge end of the machine.

SEPARATE THEM EFFECTIVELY, ECONOMICALLY AND RAPIDLY WITH "BOSS" DEHAIRERS

"Boss" Dehairers (Jumbo model shown, capacity 750 hogs per hour) have been in continuous and satisfactory use for more than thirty years. • Present models incorporating the newest techniques and the latest mechanical refinements, are built for the same rugged service that distinguished the first of their line (many of which are still in operation) and helped to make "BOSS" a trusted name in the industry. • Other models, the "Boss" Grate Dehairer and the "Baby Boss," while adhering to the same high standards of construction, are designed for lesser capacities. • Literature and specifications on any or all of the "Boss" line of dehairing equipment may be had for the asking.



Best Buy Boss

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

group. H. E. Meyer. M. H. Wehncke; Paulino Girli, and Joseph Fischer.

● Mrs. Agnes McLean Foss, mother of Mrs. Thomas E. Wilson, died recently in Chicago. She would have been 100 years old on March 9 and had been a resident of Chicago 84 years. Thomas E. Wilson is chairman of the board of Wilson & Co.

● A permit has been issued to the State Packing Co., Vernon, Calif., for the construction of a new rendering plant at 3163 E. Vernon ave., costing an estimated \$75,000.

● Bob Campbell has been appointed to the canned meats section of Wilson & Co., Chicago. He was formerly with Biological Warfare Research at Camp

Detrick, Md., and is a graduate in animal husbandry of Pennsylvania state college.

● Arnold's Meat Food Products, Inc., Brooklyn, N. Y., held an official opening of its modern meat processing plant on February 18. Officials of the company are Murray Fischer, Arnold Goldberger and Irving Fellen.

● All employees of the Holyoke Provision Co., Holyoke, Mass., attended a banquet given recently by John Maskal, owner, in honor of Stanley A. Krok, manager, who has completed 25 years with the company.

● C. Harry Schurch, 80, who retired from Armour and Company in Philadelphia seven years ago after 40 years

Twin City Packing Co. Is

Bought by Plankinton Co.

The Plankinton Packing Co., Milwaukee, a Swift & Company subsidiary, has acquired the Twin City Packing Co., Menominee, Mich. There was no interruption in the plant's operation with the change in ownership. Marshall M. Blomquist, production manager of the Plankinton Packing Co. who handled the transaction, said that all personnel had been retained and that for the present the plant will continue under the name of Twin City Packing Co.

When W. F. Schuette, Plankinton president, visited Menominee recently to complete the transaction, he stated that his company planned expansion and development of the unit and that definite plans will be announced later. One proposed development is the extension of the Milwaukee road's spur line to the plant. The right-of-way for this was procured by Twin City prior to the sale and was made part of the transaction.



The ONE Ingredient with MULTIPLE Benefits

The outstanding sausage manufacturer chooses particular cuts of meat to produce each particular kind of sausage.

He uses pepper, coriander and mace, for example,—each to contribute its unique taste in blending a particular flavor.

AND, to improve color,

improve texture,

improve flavor,

improve slicing,

prevent crumbling and

increase food value

the outstanding manufacturer uses *nonfat dry milk solids*.

Use nonfat dry milk solids to put you and your products in the "outstanding" class.

AMERICAN DRY MILK INSTITUTE, INC.
221 N. LA SALLE STREET, CHICAGO

service, died recently after a brief illness.

● The directors of the Denver Union Stock Yard Co., Denver, Colo., recently elected Walter C. Crew vice president and assistant general manager, according to an announcement by L. M. Pexton, president and general manager.

● Samuel L. Foote, general traffic manager of Oscar Mayer & Co., has been named chairman of the traffic committee of the American Meat Institute, succeeding George A. Blair, former



S. L. FOOTE

traffic manager of Wilson & Co., who retired last fall. The committee, which is largely advisory, counsels the AMI in regard to traffic problems which similarly affect its members, makes recommendations of policy and on occasion participates in hearings and negotiations on behalf of the institute. A member of the Wisconsin Manufacturers' State Traffic Committee for the past 24 years, Mr. Foote was recently elected to the board of directors of the National Council of Private Motor Truck Owners, Inc., for a three-year term. He has been associated with the traffic division of Oscar Mayer since 1926 and has been general traffic manager for the past eight years.

● Fred W. Kaiser, sr., 74, founder of the Eastern Packing Co., Decatur, Ill., died recently at his home in Sarasota, Fla. He had retired in 1938.

● Fire of undetermined origin recently destroyed one section of the plant of the Globe Rendering Co., Mason City, Ia. The building, formerly used by the City Ice & Fuel Co., was being prepared to house the rendering plant and scheduled to open about April 1.

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Another ST. JOHN DEVELOPMENT!

DuPont Neoprene
cushion tread

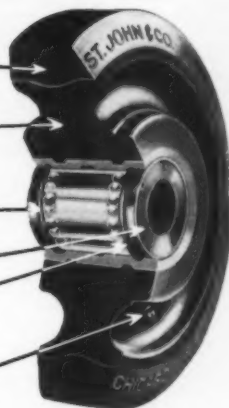
Hard rubber-fibre
compound core

Double Row Ball
Bearing

Positive Grease
Seal

Lock Ring

Zerk Grease fitting



NEOTREAD* BALL BEARING WHEELS

New Sealed Ball Bearings Make Neotread Wheels Roll Easier... Last Longer

- Anti-friction ball bearings for radial and thrust loads.
- Hardened inner and outer ball races.
- Positive grease seals completely protect ball bearings.
- DuPont Neoprene cushion tread for oil and acid resistance.
- Hard rubber-fibre compound non-corroding core.
- Permanent rubber to rubber bond between tread and core.
- Zerk grease fitting for convenient lubrication.
- Heavy steel hub caps for additional protection.
- Neoprene cushion tread resists cuts and abrasions.
- Maximum economy for use on existing equipment.
- Available in sizes from 4" to 20" diameter.



The new water proof Neotread ball bearing truck wheel is unsurpassed where resistance to oil, grease, acid, salt, alkali, moisture and corrosion is important.

*U. S. Patent Applied for.

ST. JOHN & CO.

5800 South Damen Avenue
Chicago 36, Illinois



Equipment Data Book contains details of packing house trucks with Neotread Wheels and other St. John equipment for the meat packing industry—write for your copy.

**Makers of Superior Equipment
for the Food Industry**

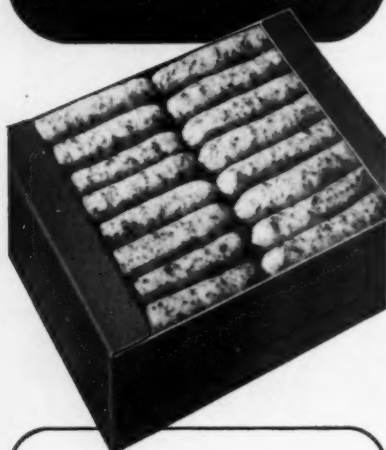
CUT BREAKAGE LOSSES

Depend on Twice-Tested

CUDAHY'S

Selected

Sheep Casings



For smooth, fine-looking pork links, be sure of uniform size and strength with—

CUDAHY'S

Selected

Sheep Casings

Whatever your casing needs ... orders filled quickly from over 79 different sizes—including fine, imported casings.

Our Casings Sales Experts will advise you on request.

**THE
CUDAHY PACKING CO.**

221 N. LaSalle Street
Chicago 1, Ill.

Correspondence Courses in Meat Packing Field Listed

Two of the correspondence courses in meat packing subjects offered by the Institute of Meat Packing—marketing of livestock and meat and meat packing plant superintendency—have recently been completely revised and will be available shortly, George M. Lewis, director of the Institute, has announced. Enrollments received for these courses will be held until the new material is ready.

The Institute of Meat Packing, sponsored jointly by the American Meat Institute and the school of business of the University of Chicago, offers a number of correspondence courses in various aspects of the meat packing business to members of the industry. Those now available are: Beef, veal and lamb operations; pork operations; accounting for a meat packing business; meat packing science, by-products of the meat packing industry, and sausage and ready-to-serve meats, in addition to the two mentioned previously. More than 8,000 individuals have enrolled in these courses since the program was begun more than 20 years ago.

The courses are described in the pamphlet, "Home Study Courses in the Meat Packing Business," and additional information on the home study course program will be furnished on request by the Institute of Meat Packing.

Cudahy Declares Dividend: Margarine, Can of Cleanser

Stockholders of the Cudahy Packing Co. recently received a new kind of dividend—two of the company's leading products to sample in their own homes, Old Dutch Cleanser and Delrich E-Z Color Pak margarine. The products were shipped by Railway Express to the home of every Cudahy stockholder.

"Each year the stockholders become acquainted with the company's activities and financial results through the annual report and this year we thought it in order that they be made familiar as well, through actual use, with two of their company's most recently perfected and most widely advertised products," E. A. Cudahy, chairman of the board, stated in announcing the unusual dividend.

NEW COLONIAL RADIO SHOW

The Colonial Provision Co. of Boston has started sponsoring "The Colonial Hour," a full hour show of music on station WHDH, Boston, each Sunday afternoon. Popular light classics and concert pieces form the main body of the program, highlighted by a five minute news broadcast at the half-way mark. The show's sales message is built around "quality of product" and will attempt to build good will through down-to-earth commercials, officials said. It will be supplemented through the year by spot newspaper advertising of specific products.

TALL SMOKE HOUSE CLEANING SHORT ORDER FOR metso

Cleaning smoke house walls several stories high, plus the conveyors and drip pans is a simple task with the Metso solution spray. Carbon, grease, creosote are penetrated quickly and removed in a few minutes. Metso's thoroughness reduces fire hazard.

Packing plants use Metso for its 3-point action—efficient wetting, emulsifying, and dispersion of all dirt. Let a 100-lb. trial order prove how Metso makes short work of smoke house cleaning.

Philadelphia Quartz Co.
Dept. D, 125 S. Third Street
Philadelphia 6, Pa.



Inspected Sausage Output

(Continued from page 23.)

soaps and the "all other" groups. January canning of beef, pork and sausage made substantial gains over January 1947.

The volume of lard rendered, at 179,674,000 lbs., dropped sharply from both December and January 1947. A similar decline occurred in production of rendered pork fat.

In the USDA report of canning operations at official establishments, the January outturn of slicing and institutional sizes of luncheon meat was 24,176,448 lbs., compared with 24,780,066 in December, but the production of the same product in consumer sizes increased more than 1,000,000 lbs. to 23,124,853 lbs., compared with 21,965,440 in the preceding month. January output of spaghetti meat products in consumer sizes also gained over a month earlier.

Meats and meat food products prepared and processed under Federal inspection—January 1948, with comparisons

	January 1948 lbs.	1947 lbs.
Meat placed in cure—		
Beef	9,507,000	9,706,000
Pork	272,450,000	321,138,000
Smoked and/or dried—		
Beef	5,965,000	3,507,000
Pork	147,522,000	178,750,000
Sausage—		
Fresh (finished)	23,913,000	29,023,000
Smoked and/or cooked	74,728,000	82,871,000
To be dried or semi-dried	10,628,000	12,028,000
Total sausage	109,269,000	123,922,000
Leaf, head cheese, chilli con carne, jellied products, etc.	15,895,000	15,364,000
Cooked meat—		
Beef	2,770,000	2,867,000
Pork	41,097,000	49,406,000
Canned meat and meat food products—		
Beef	14,849,000	10,791,000
Pork	61,176,000	55,621,000
Sausage	11,393,000	9,319,000
Soup	44,632,000	51,327,000
All other	41,513,000	50,759,000
Total canned products	173,563,000	177,817,000
Bacon (sliced)	43,504,000	53,354,000
Lard—		
Rendered	179,674,000	208,912,000
Refined	128,980,000	145,576,000
Rendered pork fat—		
Rendered	8,497,000	11,333,000
Refined	4,459,000	5,973,000
Olco stock	8,701,000	10,801,000
Edible tallow	6,961,000	8,818,000
Compound containing animal fat	24,816,000	16,658,000
Oleomargarine containing animal fat	4,310,000	4,108,000
Miscellaneous	9,103,000	2,298,000
Total*	1,197,347,000	1,350,308,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

FROZEN FOOD CONVENTION

John H. Moninger of the American Meat Institute will speak on "Public Relations as a Factor in Industry Development" on March 16 in Chicago at the national convention of the National Association of Frozen Food Packers. The NAFFP will hold its convention, March 15 through 18, concurrently with a frozen food industry exposition and conventions of the National Wholesale Frozen Food Distributors, Inc., and the National Food Brokers Association.

NEVER FAIL

... for
taste-tempting
HAM
FLAVOR

"The Man Who Knows"



"The Man You Know"

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant, 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

ELECTRIC BURNING LEGEND BRANDER

Ideal for burn-branding inspection legends. Two styles: No. 88 for livers and hearts, No. 89 for cured meats. Replaceable bronze alloy die. Brander \$12.50 each, dies as low as \$2.50 each in 6 lots.



No. 88 Unit-225 watts
No. 89 Unit-350 watts



No. 14 Gas & Air Burning Brander

For large special burn brands specify this brander. Ample heat capacity for continuous branding, light weight and easy to handle. Costs only \$22.50, plus dies.



GAS and AIR BURNING BRANDER

No. 12 Brander (left) is ideal for fast branding of wet S. P. meats. Gas and air heat is simple and economical, gives ample heat for steady, continuous branding. Price complete as shown \$20, extra legends as low as \$1.50 each in 12 lots. Legends cast in Hi-Resist Metal (last 4 times longer) \$4.25 each. Other Great Lakes branders include every type used by packers for branding and marking all fresh and cured meats and sausage.

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18, ILL.
America's Largest and Leading Meat Brander Makers

FIRST CHOICE FOR QUALITY AND SERVICE

LEADING PACKERS USE HPS PAPERS

For all special wrapping needs, consult
**HPS RESEARCH
SERVICE.** Visit our
laboratory or ask a
representative to call.



A Sure Sign of Good Paper

The fact that an extremely high percentage of America's great packinghouse industry has preferred HPS PAPERS for years is indisputable evidence of their exceptionally fine quality and service.

For preserving freshness, flavor and bloom, there isn't a finer paper available than HPS STA-TUF. It's the industry's quality wrap...one that won't pulp and is always easy to strip from the meat. And for preventing mould, dehydration and loss of weight through severest temperature changes, HPS Wet-Strength papers are equally unsurpassed.

HPS Packinghouse Papers are time-tested, quality proven. You'll find them a big help in the building of your sales program and customer good-will.

H. P. SMITH PAPER CO.

5001 WEST SIXTY-SIXTH STREET
CHICAGO 38, ILL.

FAMOUS FOR 40 YEARS FOR WAXED, OILED WET-STRENGTH AND LAMINATED PAPERS

MERCHANDISING *Ideas and Trends*

Review Your Trade-Marks and Package Designs Now

By JAMES H. NASH

ANTICIPATING new interpretations of trade-mark rights under the Lanham Act, and in view of cases now pending which involve questions of infringement, I feel that trade-marks should be given careful study to make them more effective, to see that they have distinctly individual character and are suitable for today's highly competitive selling methods.

Literally millions of dollars have been spent to build up public familiarity with trade-marks, yet even after heavy investment, there are marks which, in my estimation, still fail in public recognition and memory value.

Being a designer of trade-marks, packages and labels I spend considerable time and effort exploring the effectiveness of various styles of trade-marks and package designs. I have conducted tests over the past 15 years, before audiences of college students, home economics groups, advertising clubs, art students, Rotary clubs, women's clubs and various other groups whose perception and observation abilities were a good cross section of the general public. The results were revealing. These tests were not based on any legal aspects of trade-marks, but rather to check the consumer reaction and the memory value of trade-marks that had been in use for a number of years. We tested only the distinguishing features which the owners of these trade-marks had spent millions to popularize and defend.

We showed (without lettering or trade names) geometric shapes such as Libby's blue triangle, Campbell's half red and white rectangular panels with gold medallion, Stokely's blue arrowhead, the Heinz white keystone on a red background. These marks were shown in the colors commonly used with no changes, except enlargement so they would be quickly visible to large audiences. Practically no one guessed the Libby triangle, very few knew the Heinz keystone or the Stokely arrowhead and amazingly few identified the hotly contested Campbell half red and white rectangular panels with gold medallion. These facts lead me to believe that marks of this type, shown in their own particular color schemes (which are claimed as distinguishing elements of these trade-marks) are difficult to impress upon the consumer mind. They

have very little memory value because they lack interest or association to the product or trade name.

We showed other trade-marks which our previous tests proved had high pub-

Jim Nash, designer for the Rath Packing Co. and of some of the more familiar packages in American homes, such as Quaker Oats, Swansdown flours, Ken-L Ration, DuPont Zerone, as well as of familiar trade-marks such as Socony-Vacuum's "flying red horse," feels that a review of trade-marks and package designs is particularly important at the present time and that the main issues of design application should be made more clear. He points out that the subject is timely in view of the label design infringement suit being brought by Campbell Soup and the Carnation Co. against Armour and Company.

lic recognition value. In showing these marks we used different colors than those usually associated with the marks and also added completely foreign elements to further confuse our audiences. Some of the marks shown were the Bell Telephone System's "Bell" (shown in red—not blue), National Biscuit Company's "Seal" (shown white on blue—not white on red as it is always used), the Socony-Vacuum "Flying Red Horse" (shown in black), General Electric's "G.E." (shown in brown) and others. No trade names were shown but our

audiences showed instant and unanimous recognition. These marks have the qualities which I feel are the essential elements of distinguishing, individual trade-mark designs with strong memory value.

Other marks which, in my opinion have excellent public acceptance are Old Dutch Cleanser's "Dutch Girl," Hunter Whiskey's "Horse and Rider," Quaker Oats Company's "big Quaker Head," Jantzen's swim suits "Diving Girl," Greyhound Bus Lines "Greyhound," etc. These marks do not depend on color for recognition and are equally effective in black and white advertising. Confusion and difficulties arise when trade-marks depend on commonly used shapes such as circles, ovals, squares, triangles or panels. When these devices are used a similarity to other marks is often created which may be sufficient to entangle companies in annoying and costly disputes over alleged design infringement.

Color is an over-rated factor in public recognition of trade-marks and package designs as my tests have proved. Radio commentator Arthur Godfrey was recently heard to say in a commercial for his sponsor's product, "Look for the beautiful red, white and blue package," and unless you know his sponsor's product well, you would not be greatly helped in selecting it in a grocery store. You might as well pick up a red, white and blue package of Ken-L Ration, or Beardsley's Codfish, or American Steel Wool, or, any one of hundreds of "beautiful red, white and blue" packages. I maintain that color is not what primarily distinguishes trade-marks or package designs, or there would be much more confusion. Color aids very materially in making packages attractive. I do not advise depending on color as the distinguishing feature of a trade-mark, or, assuming that a particular color scheme will do

NEW LARD AND SHORTENING CONTAINERS

Pictured are the newly designed 2-lb. containers for Tasti-Creamed lard and a brand new bland shortening companion product now being marketed by Kingan & Co., Indianapolis, Ind. The products, described in detail in the February 14, 1948 issue of *The National Provisioner*, were introduced to retail dealers in the firm's distribution area last month.





THE Perfect BINDER

for

WIENERS, BOLOGNA Specialty Loaves

TRY IT FREE

We'll be pleased to send you a free sample—just drop us a letter—so you can see for yourself how Special X as a binder will improve your quality at low cost.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for FREE Samples

Special X
SOY FLOUR

Meatone
GRITS

**SPENCER
KELLOGG**
AND SONS, INC.
DECATUR 80, ILLINOIS

the job you want a trade-mark to do.

We use the results of these tests in our recommendations for changes in existing trade-marks, and in the development of new trade-marks. We strongly recommend distinctive, identifying design and then color to add attraction and appeal. First, because we believe our tests prove that design is more effective; second, we believe our tests prove that color is not a determining factor. A fixed color scheme frequently becomes a hardship in applying a trade-mark, and an extra cost in production.

We feel that a good trade-mark design must have individual character and memory value, and must be practical and economical to produce and apply.

It is important to bear in mind that trade-marks are intended for customers to see and recognize, in addition to the legal definition "... to identify ... and distinguish. ..." The first duty, according to the House and Senate Committees reporting on the purpose underlying the trade-mark statute, "is to protect the public so that it may be confident that in purchasing a product bearing a particular trade-mark which it favorably knows, it will get the product which it asks for and wants to get."

The second duty is "when the owner of a trade-mark has spent energy, time and money in presenting to the public the product, he is protected in his investment from its misappropriation by pirates and cheats."

The faster and surer a mark is recognized by customers, the better job it does, and the better it is able to satisfy the law-makers' phrase "which it (the public) favorably knows." For if the public does not know your mark, it fails in its purpose.

NDGA PRICE REDUCED

Stating that during the past year sales of NDGA antioxidant increased more than 451 per cent from the previous 12-month period, E. J. Marum, sales manager of the Nordigard Corp., Chicago, which manufactures the product, announced that the increased volume has enabled the company to make another price reduction. Effective immediately, the price of NDGA is \$45.50 per lb., \$45 per lb. in case lots (12 lbs. per case) or \$44 for 10 cases or more. Marum stated that this price change represents the third price reduction and the second in less than eight months.

USDA FOOD DELIVERIES

Deliveries during January of food and agricultural commodities purchased by the U. S. Department of Agriculture included 1,130,520 lbs. of canned meats and 510,986 lbs. lard and other animal fats to the Department of the Army; 1,788,528 lbs. of lard and other animal fats and 111,990 lbs. canned meats to cash-paying foreign governments, and 2,139,671 lbs. of lard and animal fats under the U. S. foreign relief program.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL
YEARS against regrounding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrounding and replacement.

C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Points"—must reading for every sausage manufacturer!



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Best grades uneven; lower grades strong to higher. Steers, \$1.00 lower to 50c higher; heifers, \$1.00 lower to 50c higher; cows, strong; cutters and canners, strong; bulls, 25c to 50c higher; calves, steady to \$1.00 lower.

	Thurs.	Last wk.
Chicago steer top...	\$31.00	\$31.25
4 day cattle avg...	26.50	27.00
Chi. heifer top.....	26.00	27.25
Chi. bol. bull top....	23.00	22.50
Chi. cut. cow top....	17.00	16.75
Chi. can. cow top....	15.50	15.25
Kan. City, top.....	27.50	32.50
Omaha, top.....	29.00	30.00
St. Louis, top.....	26.50	27.50
St. Paul, top.....	30.00	31.00
Receipts 20 markets		
4 days.....	196,000	144,000
Slaughter—		
Fed. Insp.*.....	221,000	246,000

BEEF

Carcass, good, all wts.:

Chicago.....40 @42	38 @41
New York.....41½ @45	40 @44
Chi. cut., Nor.....31	30½
Chi. can., Nor.....31	30½
Chi. bol. bulls,	
dressed.....33¾ @33¾	33¾ @33¾

CALVES

Chicago, top.....	\$27.00	\$27.00
Kan. City, top.....	27.00	28.00
Omaha, top.....	25.00	24.00
St. Louis, top.....	29.00	31.00
St. Paul, top.....	29.00	30.00
Slaughter—		
Fed. Insp.*.....	119,000	124,000
Dressed veal:		
Good, Chicago.....	40@42	40@42
Good, New York.....	35@42	38@43

*Week ended February 21, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 50c higher but average down \$1.11; other markets steady to mostly 25c higher.

	Thurs.	Last wk.
Chicago, top.....	\$24.50	\$24.00
4 day avg.....	21.15	22.26
Kan. City, top.....	24.25	24.00
Omaha, top.....	24.00	24.00
St. Louis, top.....	24.00	24.00
St. Paul, top.....	23.60	23.35
Corn Belt, top.....	23.50	23.25
Indianapolis, top....	24.25	24.00
Cincinnati, top.....	24.00	24.35
Baltimore, top.....	25.00	24.75
Receipts 20 markets		
4 days.....	326,000	308,000
Slaughter—		
Fed. Insp.*.....	907,000	908,000
Cut-out.....	180-220-	240-
results.....	220 lb. 240 lb. 270 lb.	
This week...+\$1.19	+\$.51	—\$.05
Last week...+ .12	— .55	— 1.48

PORK

Chicago:

Reg. hams,		
all wts.....43@45½n	42½@45n	
Loins, 12/16.....42@43	39½@40	
Bellies, 8/12.....43@44	43 @44½	
Picnics,		
all wts.....28@33	30¼@33½	
Reg. trim-		
mings.....24@25½	27 @27½	

New York:

Loins, 8/12.....	48@49	45@47
Butts, all wts.....	42@45	42@45

LAMBS

Chicago, top.....	\$22.00	\$22.50
Kan. City, top.....	21.00	21.25
Omaha, top.....	21.00	21.50
St. Louis, top.....	22.00	23.00
St. Paul, top.....	21.75	21.75
Receipts 20 markets		
4 days.....	155,000	158,000

Hides—Fats—By-Products

HIDES

Chicago packer hides: Light trade in hides around 1c lower with light cows 2c down. Packer calf quiet and dull. Kip market established late last week but very light follow up business and offerings liberal.

	Thurs.	Last wk.
Hvy. native cows. 24@24½	24½@25½	
Nor. calf (heavy).....	60	60
Nor. calf (light).....	55	55
Nor. native,		
kipskin.....	35	37½@40n
Outside small pkr.		
native, all weight,		
strs. & cows...20@23	22 @24	

TALLOW, GREASES, ETC.

Chicago: Larger buyers bidding 19c basis fancy tallow and choice white grease with 20c paid by other buyers for top grades.

Fancy tallow.....	19@20	19
Choice white grease..	19	19

Chicago By-Products: Steady to lower. Dry rend.

tankage *1.50@	1.60	*1.50@	1.60n
10-11%			
tank...*	7.50@	7.75	*8.00n
Blood.....	*7.75		*8.00n
Digester tankage			
60%...97.00@100.00	97.00@100.00		
Cottonseed oil,			
Val. &			
S.E.22½b—23 ax		23 pd & ax	

*F.O.B. shipping point.

LARD

Lard—Cash.....	21.35n	22.00n
Loose.....	19.87½ax	19.75
Leaf.....	18.87½n	18.75n

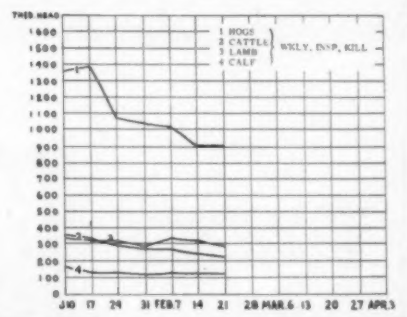
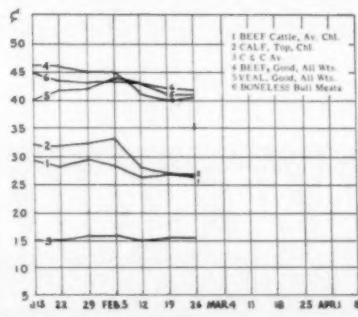
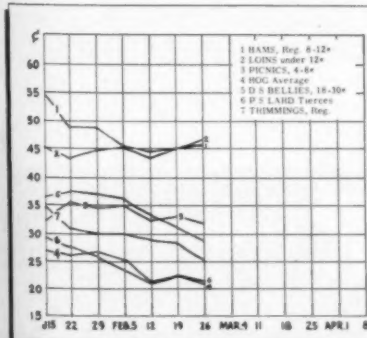
N—nominal. Ax—asked.

Slaughter—

Fed. Insp.	288,000	319,000
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Dressed lamb prices:

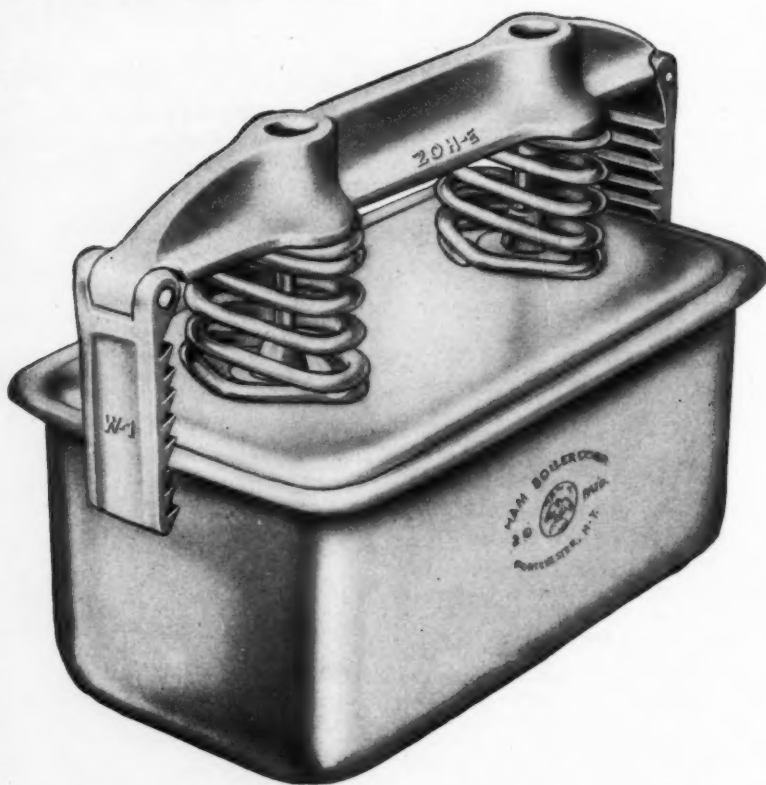
Chicago, choice.....	36@41	36@41
New York, choice....	35@41	35@41



1948 PROFITS

Will depend upon more efficient operations to meet keener competition. Greater ham demand indicated.

Adelmann Ham Boilers are designed for better hams. For thirty-two years, progressive packers have standardized on Adelmann Ham Boilers because of their sturdy quality and long life in constant production.



Adelmann Ham Boilers have unusual and exclusive features, with demonstrated practical advantages. Elliptical springs, self-sealing and non-tilting cover, simplicity and speed of operation, and easy cleaning—all contribute their part toward successful results. Hams are firmly moulded, have full flavor, and appetizing appearance. Hams produced in Adelmann Ham Boilers really sell!

Over 100 sizes, 10 different shapes. All in Cast Aluminum, some in Stainless Steel.

ADELMANN — "The Kind Your Ham Makers Prefer"

Write for free booklet
"The Modern Method"

HAM BOILER CORPORATION

Office and Factory, PORT CHESTER, N. Y.

Meat Production in Week Ended Feb. 21 Declines 6 Per Cent from Previous Week

PRODUCTION of meat under federal inspection in the week ended February 21 totaled 265,000,000 lbs., according to the U. S. Department of Agriculture. This represented a general reduction in slaughter of all species except hogs, when compared with the previous week. The total production was 6 per cent under the 281,000,000 lbs. reported a week earlier and 13 per cent below 304,000,000 lbs. recorded for the corresponding week a year ago.

Cattle slaughtered were estimated at 221,000 head—10 per cent below the 246,000 reported for the previous week and 20 per cent below the 276,000 recorded for the corresponding week last year. Beef production of 112,000,000 lbs. compared with 125,000,000 processed in the preceding week and 142,000,000 recorded for a year ago.

Calf slaughter of 119,000 head was 4

per cent below the 124,000 reported the week before and 12 per cent below the 136,000 tabulated for the week last year. Output of inspected veal for the three weeks under comparison was 11,100,000, 12,300,000 and 13,700,000 lbs., respectively.

Hog slaughter totaled 907,000 head—about the same as the 908,000 slaughtered during the week before, but 4 per cent below the 940,000 recorded for the same week in 1947. Estimated production of pork was 129,000,000 lbs., compared with 130,000,000 in the preceding week and 134,000,000 reported for the same week last year. Lard production totaled 35,300,000 lbs., compared with 32,700,000 reported a week earlier and the same amount, 32,700,000 lbs., processed during the corresponding week a year earlier.

Sheep and lamb slaughter was esti-

mated at 288,000 head—10 per cent below the 319,000 kill of the preceding week, and 5 per cent below the 304,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 13,000,000, 14,000,000 and 13,900,000 lbs., respectively.

LIVESTOCK AND MEAT EXPORTS

United States exports (domestic) of meats and livestock in December are reported by the U. S. Department of Agriculture in the following table:

Commodity	Dec. 1947 lbs.	Dec. 1946 lbs.
MEATS—		
Beef and veal, fresh or frozen	1,009,577	130,018
Beef and veal, pickled or cured	610,160	455,942
Pork—		
Fresh or frozen	170,938	129,544
Wiltshire and Cumberland sides
Hams and shoulders, cured	771,589	194,235
Bacon	422,492	157,843
Other pork, pickled or salted	470,344	1,085,006
Mutton and lamb	1,254,354	91,754
Sausage, including canned and sausage ingredients	847,596	1,204,757
Canned Meats—		
Beef	739,951	235,841
Pork	564,671	5,067,634
Tushonka
Other canned meats	505,069	3,996,397
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, n.e.s.	334,027	44,174
Lard, including neutral	29,851,854	29,521,096
Tallow, edible	418	87,782
Tallow, inedible	2,718,032	524,993
Grease and lard stearin	4,811	27,896
LIVESTOCK—		
Cattle for breeding	1,122	2,293
Other cattle	198	399
Hogs (swine)	305	127
Sheep	34	26
Horses for breeding	36	842
Other horses	102	7,580
Mules, asses, and burros	1,441	11,607

*Includes many items which consist of varying amounts of meat.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 21, 1948, with comparisons											
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat		
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Prod. mil. lb.		
Feb. 21, 1948.....	221	111.8	119	11.1	907	128.8	288	13.0	264.7		
Feb. 14, 1948.....	246	124.5	124	12.3	908	129.5	319	14.0	280.6		
Feb. 22, 1947.....	270	141.7	136	13.7	940	134.4	304	13.0	303.7		

AVERAGE WEIGHT—LBS.											
Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.	
Feb. 21, 1948.....	951	506	169	83	255	142	100	45	15.1	35.3	
Feb. 14, 1948.....	951	506	178	89	254	143	99	44	14.2	32.7	
Feb. 22, 1947.....	956	513	182	101	250	143	99	46	13.9	32.7	

TEST RESULTS THIS WEEK SHOW IMPROVED CUTTING MARGINS AS LIVE HOG COSTS FALL

(Chicago costs and credits, first three days of the week)

A substantial decline in live animal costs this week, while total product values were holding mostly steady to only a few cents down, brought about marked improvement in the cut-out margins for all weights of butcher stock. Lightweight animals improved from a plus 12c margin last week to a plus \$1.19 to remain in the most favorable position. Medium hogs registered a 51c plus

margin, as compared with a minus 55c last week, and heavy butchers improved to a plus 5c from a minus \$1.48.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week.

—180-220 lbs.—							—220-240 lbs.—							—240-270 lbs.—											
Value							Value							Value											
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		
Skinned hams	12.7	18.1	47.0	\$ 5.97	\$ 8.48	12.7	17.7	45.6	\$ 5.79	\$ 8.07	13.0	18.1	41.7	\$ 5.33	\$ 7.42	12.7	17.7	45.6	\$ 5.79	\$ 8.07	13.0	18.1	41.7	\$ 5.33	\$ 7.42
Picnics	5.7	8.1	32.1	1.83	2.60	5.7	7.7	31.3	1.72	2.41	5.4	7.4	30.6	1.65	2.26	5.7	8.1	32.1	1.83	2.60	5.7	7.7	31.3	1.72	2.41
Boston butts	4.3	6.1	40.0	1.72	2.44	4.1	5.8	39.0	1.60	2.26	4.1	5.7	37.5	1.54	2.14	4.3	6.1	40.0	1.72	2.44	4.3	6.1	40.0	1.72	2.44
Loin (blade in)	10.2	14.6	45.3	4.62	6.61	9.9	13.9	40.5	4.01	5.63	9.7	13.4	36.3	3.52	4.86	10.2	14.6	45.3	4.62	6.61	10.2	14.6	45.3	4.62	6.61
Bellies, S. P.	11.1	15.9	43.5	4.83	6.92	9.6	13.5	40.2	3.86	5.43	4.0	5.5	35.6	1.42	1.96	11.1	15.9	43.5	4.83	6.92	11.1	15.9	43.5	4.83	6.92
Bellies, D. S.	2.1	3.0	25.5	.60	.86	8.6	12.0	28.5	2.45	3.42
Fat backs	3.2	4.5	16.7	.51	.72	4.0	6.4	18.0	.83	1.15
Plates and jowls	3.1	4.2	18.9	.59	.79	3.5	4.5	18.9	.66	.91
Raw leaf	2.3	3.2	18.0	.40	.58	2.2	3.1	18.0	.40	.56	2.2	3.1	18.0	.40	.56
P. S. lard, rend. wt.	13.9	19.9	19.4	2.70	3.86	12.4	17.3	19.4	2.42	3.36	10.4	14.5	19.4	2.02	2.81	13.9	19.9	19.4	2.70	3.86	13.9	19.9	19.4	2.70	3.86
Spare ribs	1.6	2.3	35.8	.56	.82	1.6	2.3	30.5	.49	.70	1.6	2.2	24.5	.39	.54	1.6	2.3	35.8	.56	.82	1.6	2.3	35.8	.56	.82
Regular trimmings	3.3	4.7	25.0	.82	1.18	3.1	4.2	25.0	.78	1.05	2.9	4.1	25.0	.73	1.03	3.3	4.7	25.0	.82	1.18	3.3	4.7	25.0	.82	1.18
Feet, tails, neckbones	2.0	2.9	16.6	.33	.48	2.0	2.8	16.6	.33	.46	2.0	2.8	16.6	.33	.47	2.0	2.9	16.6	.33	.48	2.0	2.9	16.6	.33	.48
Offal and miscellaneous	1.05	1.50	1.05	1.48	1.05	1.47
TOTAL YIELD AND VALUE	70.0	100.0	...	\$25.38	\$36.26	71.5	100.0	...	\$24.15	\$33.78	72.0	100.0	...	\$22.32	\$31.00										
Cost of hogs					\$23.07					\$22.60					\$21.51										
Condemnation loss					.12					.11					.11										
Handling and overhead					1.00					.84					.75										
TOTAL COST PER CWT					\$24.19					\$23.64					\$22.37										
TOTAL VALUE					25.38					24.15					33.78										
Cutting margin					+\$ 1.19					+.51					+.72										
Margin last week					+.12					+.55					.71										



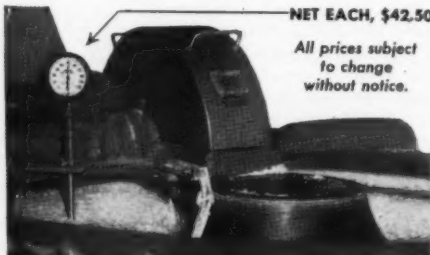
SPECIFICATIONS

SC-15 MOELLER Adjustable Form Mercury Activated Dial Indicating Thermometer with 4½-inch black phenol plastic case with safety crystal. 0 to 100°F. 15-inch stainless steel stem with adjustable flange.

MOELLER DIAL THERMOMETERS

Designed Especially for Silent Meat Cutters

The "Silent Cutter" Dial Indicating Thermometer was developed through the collaboration of sausage makers and Moeller engineers. This rugged, sensitive, accurate thermometer has proved ideal for Silent Cutter application. Black pointer and wide graduations on the silvered dial tell the operator at a glance when to add shaved ice to maintain proper temperature and prevent tendency to "mush" the meat. **NO DANGER OF CHIPPED GLASS** because dial is protected with non-breakable safety crystal. **DIRECT EYE LINE VISION** made possible by simply repositioning the adjustment joint and tilting case forward or backward. **EXTRA HEAVY BULB STEM** of stainless steel is built to withstand the constant beating of whirling sausage meat. **MERCURY** actuation offers a more rugged construction and uniform graduations. To maintain even texture, delicate flavor and top quality of your sausage products, install **MOELLER Dials** on all your **Silent Cutters** now!



NET EACH, \$42.50

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We Represent Manufacturers of a Complete Line of Quality Packing-house Machinery & Supplies. Contact Us for Your Requirements.

BARLIANT & COMPANY

7070 N. CLARK ST. SHE 3313 CHICAGO 26, ILL.

SEE OUR WEEKLY COLUMN ON CLASSIFIED PAGE

A RANDALL Guarantee

No costly lag in your production schedule, due to choked valves, or other faulty parts, when you use equipment made by **RANDALL** . . . manufacturers of *high-quality, precision-made* sausage machinery since 1883.

Take **RANDALL STUFFERS** for example. These **STUFFERS** are designed and built of the finest materials, by master craftsmen, with respect for precision and quality workmanship, a combination found in every **RANDALL**

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R. T. RANDALL & CO.

331-333 North Second Street

Philadelphia 6, Pa.



Write or wire for catalog and prices. Dept. N

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Week ended Feb. 25, 1948	
per lb.	
Choice native steers—	
All weights	43 @46
Good native steers—	
All weights	39 @42
Commercial native steers—	
All weights	36 @38
Utility, all weights	32 @35
Butcher's, choice	31 @34
Forequarters, choice	30 @33
Forequarters, commercial	34 @36
Cow, utility	32 @34
Cow, canner and cutter	31 @32

BEEF CUTS

Steer loin, choice	73 @85
Steer loin, good	55 @60
Steer loin, commercial	50 @58
Steer round, choice	44 @46
Steer round, good	43 @44
Steer rib, choice	63 @65
Steer rib, good	45 @51
Steer rib, commercial	42 @43
Steer rib, utility	32 @34
Steer sirloin, choice	75 @80
Steer sirloin, commercial	45 @46
Steer brisket, choice	40 @44
Steer brisket, good	40 @43
Steer chuck, choice	41 1/2 @43
Steer chuck, good	46 @49
Steer back, good	45 @48
Fore shanks	27 @28
Hind shanks	21 @23
Steer tenderloins	1.40 @1.55
Steer plates	25 @28

BEEF PRODUCTS

Brains	9 1/2 @16
Hearts	23 1/2 @24
Tongues, select, 3 lbs. & up	
Fresh or froz.	28 @33
Tongues, house run, fresh or froz.	23 @24
Livers, cooked	16 @17
Livers, selected	49 @50
Kidneys	14 @14 1/2
Cheek meat	34 @35 1/2
Lips	14 1/2 @15
Lungs	11 @11 1/2
Melts	11 @11 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	38 @41
Good, 225 lbs. down	37 @39
Commercial	31 @33
Utility	29 @30

VEAL—HIDE OFF

Choice carcass	43 @44
Good carcass	40 @42
Commercial carcass	34 @38
Utility	26 @30

LAMBS

Choice lambs	36 @41
Good lambs	35 @40
Commercial lambs	36 @38

MUTTON

Good	24 @25
Commercial	22 @23
Utility	21 @22

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	45 @47
Fancy skinned hams, 14/18 lbs., parchment paper	50 @52
14/16 lbs., parchment paper	50 @52
Fancy trim, brisket off, bacon, 8 lb. down, wrap	58 @60
Square cut seedless bacon, 8 lb. down, wrap	54 @56

FRESH PORK AND PORK PRODUCTS

Fresh of. ham, 8/18	45 @50
Reg. pork loins, und. 12 lb.	46 @48
Picnics, 4/8	33 1/2 @34 1/2
Skinned shldrs., bone in.	37 @38
Spareribs, under 3 lbs.	37 @39
Boston butts, 5/8 lbs.	40 1/2 @42 1/2
Boneless butts, c.t.	52 1/2 @53 1/2
Neck bones	14 @14 1/2
Pigs' feet, front	15 @15 1/2
Kidneys	16 @17
Livers	25 @25 1/2
Brains	23 1/2 @24
Ears	13 @13 1/2
Saus., lean lb.	14 @14 1/2

FANCY MEATS

Tongues, corned	35
Veal breads, under 6 oz.	72
6 to 12 oz.	73
12 oz. up	76
Beef kidneys	22 @24
Lamb fries	62 @64
Beef livers	50 @55
Ox tails under 1/2 lb.	10
Over 1/2 lb.	23

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	25 @26 1/2
Sp. lean pork trim, 85%	46 @47
Ex. lean pork trim, 95%	49 @50
Pork cheek meat	34 @34 1/2
Pork tongues	21 @21 1/2
Boneless bull meat	42 1/2 @43
Boneless chucks	42 1/2 @43
Shank meat	42 @42 1/2
Beef trimmings	36 1/2 @37
Dressed canners	31 @31 1/2
Dressed cutter cows	31 @32
Dressed bologna bulls	33 1/2 @34 1/2

DRY SAUSAGE

Cerelat, ch. hog bungs	85 @86
Tringer	50
Farmer	70 @71
Holsteiner	70 @71
B. C. Salami	82
B. C. Salami, new, con.	50
Genoa style salami, ch.	95
Pepperoni	77
Mortadella, new condition	49
Cappicola (cooked)	84
Italian style hams	80

DOMESTIC SAUSAGE

Pork sausage, hog casings	48
Pork sausage, bulk	46
Frankfurters, sheep casings	48
Frankfurters, hog casings	46
Bologna	41
Bologna, artificial casings	40 1/2
Smoked liver, hog bungs	47
New Eng. lunch specialty	64
Minced luncheon spec., ch.	49
Tongue and blood	38
Blood sausage	31
Souse	81
Polish sausage, fresh	52 1/2
Polish sausage, smoked	54

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack	30 @35
Domestic rounds, over 1 1/2 in., 140 pack	38 @40
Export rounds, wide, over 1 1/2 in.	75 @85
Export rounds, medium, 1% to 1 1/2 in.	40 @45
Export rounds, narrow, 1% in. under	90 @1.05
No. 1 weasands, 24 in. up	14 @15
No. 1 weasands, 22 in. up	12 @14
No. 2 weasands	10 @12
Middle sewing, 1 1/4 in.	90 @1.05
Middles, select, wide, 2 1/2 in.	1.10 @1.15
Middles, select, extra, 2 1/2 in.	1.35 @1.40
Middles, select, extra, 2 1/2 in. & up	1.90 @1.95
Beef bungs, export No. 1	14 @15
Beef bungs, domestic	8 @12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	13 @14
10-12 in. wide, flat	8 1/2 @10 1/2
8-10 in. wide, flat	5 1/2 @7 1/2

Pork casings:	
Extra narrow, 29 mm. & dn.	3.05 @3.25
Narrow, mediums, 29 @32 mm.	3.15 @3.25
Medium, 32 @35 mm.	2.30 @2.30
Spe. medium, 35 @38 mm.	1.90 @2.05
Wide, 38 @43 mm.	1.80 @1.95
Export bungs, 34 in. cut	37 @38
Large prime bungs, 34 in. cut	28 @31
Medium prime bungs, 34 in. cut	23 @24
Small prime bungs	18 @22
Middles, per set	40 @45

SEEDS AND HERBS

Caraway Seed	22 @23
Cominos seed	33 @38
Mustard sd., fcy. yel.	22
American	23
Marjoram, Chilean	16 @21
Oregano	17 @21
Coriander, Morocco	12 @17
Natural No. 1	55 @58
Marjoram, French	55 @65
Sage, Dalmatian	33 @34
No. 1	38 @39

CURING MATERIALS

Nitrite of soda (Chgo. w'has)	Cwt.
In 425-lb. bbls., del.	\$8.75 @9.00
Saltpetr., n. ton, f.o.b. N. Y.	
Dbl. refined gran.	10.25
Small crystals	13.65
Medium crystals	14.65
Pure rfd., gran. nitrate of soda	4.75
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$18.00
Medium	23.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.50 @5.55
Standard gran., f.o.b. redners (2%)	7.55 @7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., loss 2%	7.16
Dextrose, per cwt., in paper bag, Chicago	6.81

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	28 1/2 @30	33 @34
Resifted	30 @31	34 @35
Chili powder		36 @45
Chili pepper	33 1/2 @35	39 @40
Cloves, Zanzibar	20 @21	24 @25
Ginger, Jam., unbl.	22 @24	26 @28 1/2
Ginger, African	18 @19	22 @23
Cochin	20 @21	24 @25
Mace, fcy. Banda		1.77
East Indies		1.75
West Indies		33
Mustard, flour, fcy.		26
No. 1		80 @82
West India Nutmeg		50 @54
Paprika, Spanish		31 @35
Pepper, Cayenne		30 @32
Pepper, Packard	46 @48	50 @52
Pepper, black	46 @50	50 @54
Pepper, white	67 1/2 @69	73 @75
Pepper, Black		49 @50
Malabar	46 @47	49 @50
Black Lampung	46 @47	49 @50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Feb. 23	San Francisco Feb. 24	No. Portland
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$39.00 @40.00	\$39.00 @41.00	
500-600 lbs.	39.00 @40.00	39.00 @41.00	
Commercial:			
400-500 lbs.	37.00 @38.00	37.00 @39.00	
Utility:			
400-600 lbs.	35.00 @36.00	33.00 @35.00	
COW:			
Commercial, all wts.	34.00 @35.00	33.00 @35.00	
Cutter, all wts.	30.00 @31.00	29.00 @31.00	
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.		46.00 @48.00	
Good:			
80-130 lbs.		43.00 @45.00	
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
30-40 lbs.			
40-50 lbs.		39.00 @41.00	
Good:			
30-40 lbs.			
40-50 lbs.		39.00 @41.00	
Commercial, all wts.	35.00 @36.00	38.00 @39.00	
Utility, all wts.	34.00 @35.00	32.00 @38.00	
MUTTON (EWE):			
Good, 75 lbs. dn.	23.00 @25.00	18.00 @20.00	
Commercial, 70 lbs. dn.	23.00 @25.00	16.00 @18.00	
FRESH PORK CARCASSES: (Packer Style)			
80-100 lbs.		35.00 @37.00	
100-120 lbs.		35.00 @37.00	
120-137 lbs.	38.00 @39.00	35.00 @37.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	51.00 @54.00	53.00 @55.00	
10-12 lbs.	51.00 @54.00	53.00 @55.00	
12-16 lbs.	50.00 @53.00		
PICNICS:			
4-8 lbs.		40.00 @42.00	
PORK CUTS, NO. 1:			
HAM, Skinned:	(Fresh)	(Smoked)	
12-16 lbs.	51.00 @53.00	54.00 @56.00	
16-20 lbs.	47.00 @48.00	52.00 @54.00	
BACON, "Dry Cure" No. 1:			
6-8 lbs.		62.00 @64.00	
8-10 lbs.		60.00 @62.00	
10-12 lbs.		58.00 @60.00	
LARD, Refined:			
Tierces	22.50 @23.50		
50 lb. cartons & cans	22.50 @24.00		
1 lb. cartons	24.00 @25.00		

ANGELINE BRAND

gives sausage and meat specialties

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H. SCHLESINGER

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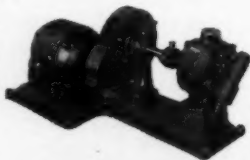
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Cedar Falls, Iowa



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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, FEBRUARY 26, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	45 1/2 n	45 1/2 n
10-12	45 1/2 n	45 1/2 n
12-14	44 1/2 n	44 1/2 n
14-16	43 n	43 n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	39 1/2 n	39 1/2 n
18-20	36 n	36 n
20-22	35 n	35 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	48	48 n
12-14	47	47 n
14-16	44 1/2	44 1/2 n
16-18	42	42 n
18-20	38 1/2	38 1/2 n
20-22	37 1/2	37 1/2 n
22-24	36 1/2 @37	36 1/2 n
24-26	36 1/2	36 1/2 n
26-30	35 1/2 @36	35 1/2 n
25-up, No. 2's		
Inc.	35	

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22 n	22 n
Clear plates	17 n	17 n
Square joints	23 1/2	23 1/2 n
Jowl butts	18	17 1/2

PICNICS

	Fresh or Frozen	S.P.
4-6	33	33
6-8	32 1/2	32 1/2
8-10	30 1/2	30 1/2
10-12	28 1/2	28 1/2
12-14	28 @ 28 1/2	28
8-up, No. 2's		28 @ 28 1/2

BELLIES

	Fresh or Frozen	Cured
6-8	44 1/2	45 1/2
8-10	44	44
10-12	43	43
12-14	37	38
14-16	34	35
16-18	33 1/2	34 1/2
18-20	33	34

D.S. BELLIES

	Fresh or Frozen	Cured
18-20	28	28
20-22	28 1/2	28 1/2
22-24	28 1/2	28 1/2
24-26	28 1/2	28 1/2
26-28	28 1/2	28 1/2
28-30	28 1/2	28 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	17 n	17 1/2
8-10	17 n	17 1/2
10-12	17 n	17 1/2
12-14	19 n	19
14-16	19 n	19
16-18	21 n	21
18-20	21 n	21
20-22	21 n	21

LARD FUTURES PRICES

MONDAY, February 23, 1948

WASHINGTON'S BIRTHDAY
HOLIDAY

TUESDAY, February 24, 1948

	Open	High	Low	Close
Mar. 20.60	20.60	20.45	20.80	20.80
May 20.60	20.60	20.45	20.85	20.85
July 20.70	20.97 1/2	20.50	20.97 1/2	20.97 1/2
Sept. 20.65	21.12 1/2	20.65	21.12 1/2	21.12 1/2

Sales: 11,440,000 lbs.

Open interest, at close Fri., Feb. 20th: Mar. 306, May 704, July 419, Sept. 235; at close Sat., Feb. 21st: Mar. 309, May 713, July 426, and Sept. 235 lots.

WEDNESDAY, February 25, 1948

	Mar. 21.05	21.50	21.05	21.45
May	21.25	21.70	21.05	21.47 1/2
July	21.40	21.75	21.20	21.60
Sept.	21.60	21.90	21.32 1/2	21.65

Sales: 12,000,000 lbs.

Open interest, at close Tues., Feb. 24th: Mar. 305, May 700, July 450, and Sept. 234 lots.

THURSDAY, February 26, 1948

Mar.	21.50	21.50	21.17½	21.35a
May	21.70	21.75	21.17½	21.35b
July	21.80	21.80	21.30	21.50
Sept.	21.75	21.90	21.30	21.57½

Sales: 13,160,000 lbs.

Open interest, at close Wed., Feb. 25th: Mar. 290, May 682, July 460 and Sept. 250 lots.

FRIDAY, February 27, 1948

Mar.	21.00	21.30	20.90	21.25
May	21.15	21.30	20.95	21.30
July	21.15	21.47½	21.02½	21.42½
Sept.	21.35	21.60	21.10	21.55

Sales: About 12,000,000 lbs.

Open interest at close Thurs., Feb. 26th: Mar. 244, May 691, July 460 and Sept., 258 lots.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chgo.	\$22.50
	Refined lard, 50-lb. cartons, f.o.b. Chicago	22.75
	Kettle rend., tierces, f.o.b. Chgo.	23.00
	Leaf, kettle, rend., tierces, f.o.b. Chgo.	23.00
	Neutral, tierces, f.o.b. Chicago	23.50
	Standard shortening, *N. & S.	30.00
	Shortening, tierces, c.a.f.	
	N. & S. Hydrogenated	31.75
	*Del'd.	

U. S. IMPORTS OF FATS

U. S. imports of specified fats and oils (in terms of oil) amounted to 1,216,000,000 lbs. during January-November 1947, compared with 738,000,000 a year earlier and the 1935-39 average (12 months) of 1,666,000,000. Imports of copra, sesame seed, tucum kernels, linseed oil, palm oil, tea seed oil, and tung oil were far in excess of 1946 and in some instances were larger than the prewar average. Following is a USDA table comparing the 11-month periods of 1947 and 1946:

Commodity	1946	1947
Babassu kernels, lbs.	39,463,000	22,013,000
Babassu oil, lbs.	2,314,000	1,023,000
Castor beans, lbs.	211,444,000	240,631,000
Castor oil, lbs.	4,730,000	6,585,000
Flaxseed, bu.	3,373,000	280,000
Linseed oil, lbs.	63,235,000	117,325,000
Copra, short tons	300,927,000	591,832,000
Coconut oil, lbs.	2,353,000	18,479,000
Oilseed oil, lbs.	21,247,000	8,207,000
Olive oil, lbs.	11,421,000	10,388,000
Indible, lbs.	94,000	234,000
Palm oil, lbs.	33,233,000	57,368,000
Sesame seed, lbs.	4,068,000	9,316,000
Tea seed oil, lbs.	88,000	6,130,000
Tucum kernels, lbs.	12,709,000	16,887,000
Tung oil, lbs.	26,818,000	104,821,000

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P. S. Lard	P. S. Lard	Raw
Feb. 23 - Washington's Birth. Holiday			
Feb. 24 - 21.25a	19.25a	18.25a	
Feb. 25 - 21.50n	19.50n	18.50n	
Feb. 26 - 21.35n	19.87 1/2a	18.87 1/2a	
Feb. 27 - 21.25n	18.87 1/2a	18.87 1/2a	

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

February 25, 1948

Choice, native, heavy.....	52	@56%
Choice, native, light.....	47	@54%
Good.....	42	@51%
Comm.....	39 1/2	@45
Cut. & cutter.....	32 1/2	@34
Utility.....	34	@35 1/2
Rel. bull.....	36 1/2	@38

BEEF CUTS

City

No. 1 ribs.....	66	@70
No. 2 ribs.....	58	@62
No. 1 loins.....	78	@85
No. 2 loins.....	66	@72
No. 1 hinds and ribs.....	56	@60
No. 2 hinds and ribs.....	50	@53
No. 3 hinds and ribs.....	44	@46
No. 1 rounds.....	40	@51
No. 2 rounds.....	47	@49
No. 1 chucks.....	43	@45
No. 2 chucks.....	40	@44
No. 3 chucks.....	38	@41
No. 1 briskets.....	40	@42
No. 2 briskets.....	38	@42
No. 1 flanks.....	24	@25
No. 2 flanks.....	24	@25
No. 1 top sirloins.....	55	@57
No. 2 top sirloins.....	54	@56
Rolls, reg. 4 1/2 lbs. av.....		
Rolls, reg. 6 1/2 lbs. av.....		

FRESH PORK CUTS

Western

Butts, regular 3/8.....	42	@46
Shoulders, regular.....	38	@40
Pork loins, fresh 12 lbs. do.....	46	@48
Hams, regular, under 14 lbs.....	47	@50
Hams, skinned, fresh, under 14 lbs.....	52	@53
Picnics, fresh, bone in.....	36	@39
Pork trimmings, ex. lean.....	47	@50
Pork trimmings, regular.....	30	@35
Spareribs, medium.....	38	@40
Bellies, sq. cut, seedless, 8/12.....	52	@57

City

Boston butts, 3/8 lbs.....	45	@46
Shoulders, regular.....	39	@41
Pork loins, fr., 10/12 lbs.....	48	@49
Hams, regular, under 14 lbs.....	47	@51
Hams, sknd., under 14 lbs.....	52	@56
Picnics, bone in.....	38	@41
Pork trim, ex. lean.....	48	@50
Pork trim, regular.....	30	@34
Spareribs, medium.....	40	@41
Bellies, sq. cut, seedless, 8/12.....	52	@58

FANCY MEATS

Veal breads, under 6 oz.....	65	
6 to 12 oz.....	1.00	
12 oz. up.....	1.00	
Beef kidneys.....	25	
Beef livers.....	70	
Lamb fries.....	35	
Ortals under 1/2 lb.....	16	
Ortals over 1/2 lb.....	30	

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 25, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:

350-500 lbs.....	None
500-600 lbs.....	\$45.00-46.00
600-700 lbs.....	45.00-47.00
700-800 lbs.....	46.00-48.00

Good:

350-500 lbs.....	None
500-600 lbs.....	41.50-43.00
600-700 lbs.....	41.50-44.00
700-800 lbs.....	41.50-45.00

Commercial:

350-600 lbs.....	37.00-40.00
600-700 lbs.....	37.00-40.00

Utility:

350-600 lbs.....	None
------------------	------

OWW:

Commercial, all wts.....	32.00-35.00
Cutter, all wts.....	32.00-33.00
Canner, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	44.00-47.00
130-170 lbs.....	None
Good:	
50-80 lbs.....	35.00-38.00
80-130 lbs.....	37.00-42.00
130-170 lbs.....	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	35 @37 1/4
137 to 153 lbs.....	35 @37 1/4
154 to 171 lbs.....	35 @37 1/4
172 to 188 lbs.....	35 @37 1/4

LAMBS

Choice lambs.....	44 @46
Good lambs.....	42 @44
Commercial.....	38 @42
Utility.....	37 @39

MUTTON

Good.....	23 @25
Commercial.....	23 @25

VEAL—SKIN OFF

Choice carcass.....	44 @47
Good carcass.....	35 @42
Commercial carcass.....	32 @36
Utility.....	27 @30

BUTCHERS' FAT

Shop fat.....	8 1/2
Breast fat.....	9 1/2
Edible suet.....	10 1/2
Inedible suet.....	10 1/2

CANADIAN JANUARY KILL

In its report of January slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight for hogs as 159.1 lbs.; cattle, 508.1 lbs.; calves, 139 lbs., and sheep and lambs, 48.7 lbs. This compares with 161.2, 480.0, 133.7 and 49.9 lbs., respectively, in January a year ago. The numbers of livestock slaughtered in January are reported by the Department as follows:

	Jan. 1948	Jan. 1947
Hogs.....	568,907	378,666
Cattle.....	129,168	109,166
Calves.....	25,479	22,330
Sheep.....	57,479	65,560

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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Trade in tallows and greases was light and spotty during the week and prices somewhat erratic. Thursday the larger soapers were reported to have raised their bids to 19c from 18c the day before, and earlier in the week, basis fancy tallow and choice white grease, but offerings were scarce.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were steady to 1c higher than a week earlier. Thursday's quotations were:

Edible 20½@21c; fancy, 19@20c; choice, 18½@19½c; extra, 18½@19½c; special 18½c; No. 1, 18c; No. 3, 17½c; No. 2, 16@16½c.

GREASES.—The market in greases was about steady with a week earlier. Grease quotations on Thursday were:

Choice white, 19c; A-white, 18½c; B-white, 18c; yellow, 17½c; house, 16½@17c brown, 25 F.F.A., 16½c.

GREASE OILS.—Grease oil prices were unchanged at the level of a week ago. No. 1 lard oil was quoted at 27c. Prime burning sold at 30c. Acidless tallow oil was quoted at 27c.

NEATSFOOT OIL.—Quotations on neatsfoot oil were unchanged from a week earlier. Trading continued light. Neatsfoot stock was quoted at 26@27c in carload lots.

RESEARCH STUDIES PUBLISHED

Two of the articles published in the February issue of *The Journal of the American Oil Chemists' Society*, are written by research chemists of Armour and Company, Chicago. They are: "Improved Design of the Active Oxygen Stability Apparatus," by R. W. Bates and H. J. Ast, and "Use of Dissociated Ammonia for Hydrogenation," by A. Van de Erve, W. A. Jacob and R. W. Bates.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point.....	\$40.00
Blood, dried 16% per unit of ammonia.....	9.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.....	2.25
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	44.50
Fertilizer tankage, ground, 10% ammonia, 10% B.F.L., bulk.....	48.00
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia.....	8.25

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.80

Dry Rendered Tankage	
45/50% protein, unground, \$1.65 per unit of protein.....	

EASTERN FERTILIZER MARKET

New York, February 26, 1948

Cracklings sold lower due to lack of demand. The price on wet rendered tankage was reduced.

Fertilizer manufacturers are busy shipping fertilizer to the trade. The demand for chemicals has been excellent.

No sales of blood have been reported.

DECEMBER PRODUCTION AND USE OF ANIMAL FATS

The Department of Commerce has reported factory production in December of 203,173,000 lbs. of rendered lard and rendered pork fat, 7,209,000 lbs. of edible tallow, 96,930,000 lbs. of inedible tallow and 248,000 lbs. of neat's-foot oil. These figures were well up from the corresponding November figures of 178,162,000, 7,862,000, 93,544,000 and 224,000 lbs., respectively.

Contrariwise, factory consumption in December of most of these items were below a month earlier. Here are the figures compared with November (in parentheses) in lbs.: Lard and rendered

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 26, 1948.)

Blood	
Unground, per unit ammonia.....	*\$7.75
Unground loose.....	*\$7.50@7.75
Liquid stick, tank cars.....	3.50@4.00

Digester Feed Tankage Materials	
Unground loose.....	*\$7.50@7.75
Liquid stick, tank cars.....	3.50@4.00

Packinghouse, Feeds	
50% meat and bone scraps, bulk.....	\$97.00@100.00
55% meat scraps, bulk.....	106.70@110.00
50% feeding tankage, with bone, bulk.....	96.35
60% digester tankage, bulk.....	115.00
80% blood meal, bagged.....	175.00
65% BPL special steamed bone meal, bagged.....	65.00

Fertilizer Materials	
High grade tankage, ground 10@11% ammonia.....	\$6.00 and 10c
Bone tankage, unground, per ton.....	\$7.50@40.00
Hoof meal, per unit ammonia.....	8.00c

Dry Rendered Tankage	
Cake.....	*\$1.50@1.60
Expeller.....	*1.50@1.60

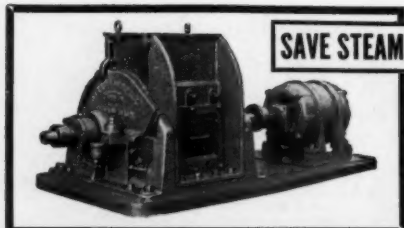
Gelatin and Glue Stocks	
Calf trimmings (limed).....	\$2.50@2.75
Hide trimmings (green, salted).....	1.75
Sinews and pizzles (green, salted).....	1.75

Animal Hair	
Winter coll dried, per ton.....	\$100.00
Summer coll dried, per ton.....	70.00@75.00
Cattle switches.....	140.00
Winter processed, gray, lb.....	11½@12
Summer processed, gray, lb.....	7@7½

*F.O.B. shipping point. ax—asked n—nominal

pork fat 9,957,000 (11,374,000); edible tallow 3,848,000 (5,845,000); inedible tallow 112,240,000 (116,920,000); neat's-foot oil 300,000 (252,000).

December 31 factory and warehouse stocks on the same basis were: Lard and rendered pork fat 165,793,000 lbs. (107,908,000); edible tallow 148,868,000 (5,343,000); inedible tallow 148,868,000 (144,158,000) and neat's-foot oil 1,064,000 (1,016,000).



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VEGETABLE OILS

Vegetable oil prices were uneven through most of the period, closing Thursday with spot quotations from $\frac{1}{2}$ c down to 1c up from prices a week earlier.

Soybean oil showed strength with a paid price of 21c, Decatur, or 1c over the asked price last week. The government announced Thursday purchase of 1,200,000 lbs. that basis for delivery to New York on or before March 5 for export.

Several soybean processors in the United Kingdom are reported to have organized the Soya Overseas Development Co., Ltd., to stimulate soybean production in British East Africa. Experiments are planned this year for Kenya and Uganda. A guaranteed minimum price for 1948 production is being offered, but the company will pay the American market price in sterling on the day of sale if the latter is higher. About 100,000 tons (3,700,000 bu.) can be utilized and the company hopes this amount will be exceeded within three years.

January shipments of shortening and edible oil were reported by the Institute of Shortening and Edible Oils, Inc., at 254,537,000 lbs. Shortening accounted for 50.5 per cent of the total and edible oil 48.8 per cent. Shipments of 1,071,000 lbs. to federal government agencies accounted for .4 per cent of the total, and shipments for commercial export of 754,000 lbs., for .3 per cent.

Official standards for grading olive oil, promulgated by USDA, appeared in the *Federal Register* of February 20, and are to become effective in 30 days. These standards set up four grades: A, or U. S. Fancy; B, or U. S. Choice; C, or U. S. Standard, and D, or substandard. Factors in grading are: Color, free fatty acid content, absence of defects, and odor and flavor. The factors are scored numerically on a scale of 100, with 90 points required for grade A, 80 for B and 70 for C. Olive oil earning less than 70 points is to be graded substandard.

The 1947-48 preliminary estimate of edible olive oil in the principal producing countries of the Mediterranean

basin is placed by USDA's office of foreign agricultural relations at 1,073,700 short tons, which compares with the revised 1946-47 estimate of 813,200 tons. This is the largest output since 1937-38 and the second largest in the past quarter-century. Estimates of the total tonnage available for export vary from 100,000 to 160,000 short tons, although it is believed that little more than half such quantities is likely to move because of the relatively small carry-over of high grade oil from the previous year. The heavy supply has caused a considerable price decline in the olive growing countries through most of the Mediterranean area.

SOYBEAN OIL.—A paid price of 21c, basis Decatur, was 1c up from the asked price Thursday of last week.

COCONUT OIL.—Thursday's price of 21c bid and 22c asked, Pacific Coast, was

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	22 $\frac{1}{2}$ b-23ax
Southeast	22 $\frac{1}{2}$ b-23ax
Texas	22 $\frac{1}{2}$ b-23ax
Soybean oil, in tanks, f.o.b.	
mills, Midwest	21pd
Corn oil, in tanks, f.o.b. mills	22n
Coconut oil, Pacific Coast	21b-22ax
Peanut oil, f.o.b. Southern points	22 $\frac{1}{2}$ gn
Cottonseed foats	
Midwest and West Coast	6n
East	6n

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	37
White animal fat	39
Milk churned pastry	35
Water churned pastry	34

about $\frac{1}{2}$ c over the nominal prices a week ago.

CORN OIL.—At 22c nominal this product was about steady with a week ago.

PEANUT OIL.—Thursday's price of 22 $\frac{1}{2}$ c nominal, Southeast, was $\frac{1}{2}$ c down from nominal prices a week earlier.

COTTONSEED OIL.—Thursday's spot crude price of 22 $\frac{1}{2}$ c bid and 23c asked across the Belt was little changed from the paid and asked price of 23c a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, FEBRUARY 23, 1948
WASHINGTON'S BIRTHDAY—HOLIDAY

TUESDAY, FEBRUARY 24, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	23.00	23.90	23.75	24.10	23.65
May	22.50	23.20	22.50	23.05	22.55
July	21.85	22.20	21.80	22.35	21.85
Sept.	20.20	20.90	20.50	20.90	20.50
Oct.	18.75	19.00	18.75	19.00	18.55
Dec.	17.00	17.25	17.00	17.25	17.25
Jan., '49	17.00	17.25	17.00	17.25	17.25

Total sales: 99 contracts.

WEDNESDAY, FEBRUARY 25, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	24.15	24.75	24.50	24.70	24.10
May	23.20	23.75	23.20	23.60	23.05
July	22.30	22.90	22.50	22.80	22.35
Sept.	20.80	21.25	21.10	21.10	20.90
Oct.	19.00	19.25	19.00	19.50	19.00
Dec.	17.25	17.50	17.25	18.00	17.25
Jan., '49	17.25	17.50	17.25	18.00	17.25

Total sales: 107 contracts.

THURSDAY, FEBRUARY 26, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	25.20	25.25	24.90	25.10	24.70
May	24.00	24.10	23.60	23.90	23.60
July	23.10	23.14	22.75	23.05	22.80
Sept.	21.30	21.40	21.00	21.30	21.10
Oct.	20.00	20.00	20.00	20.00	19.50
Dec.	18.00	18.00	18.00	18.00	18.00
Jan., '49	18.00	18.00	18.00	18.00	18.00

Total sales: 161 contracts.

* Bid. † Nominal. ‡ Asked.



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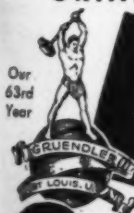
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HIDES AND SKINS

Further softness shown by packer hides in light trade—native steers and branded cows 1c off—heavy cows down ½c—light cows 2c lower—bulls down 1½c—limited trade on kips—Shearlings and Fall clips sell higher.

Chicago

PACKER HIDES.—Further declines were established in the packer hide market this week on a very moderate volume of business. Despite the drastic decline in values during the past three months, there is no claim in any quarter at the moment that the market shows signs of grounding.

Mixed light and heavy native steers sold down a cent, with all-lights moving at a half-cent decline; branded cows sold down a cent, and branded steers are quoted nominally on the same basis; heavy native cows sold down a half-cent; light native cows moved at various prices, with last sales two cents down from last week; bulls sold 1½c down from prices paid late last week. Reported sales total about 40,000 hides so far this week, in addition to about 6,500 more at the close of last week. Due to the holiday at the opening of the week, trading was a bit slow in getting under way, no action being apparent until mid-week; so a little further trad-

ing may develop before the end of the week.

One packer sold a total of 3,000 all-light native steers at 24½c, or ½c down from price paid last week for the same selection. Reported trading in mixed light and heavy native steers was limited to 3,300 by one packer at 23½c for River points, or a cent down from last week; packers talk 24c for St. Paul and similar northern points.

Extreme light native steers are quoted in a nominal way around 28c, in the absence of trading; 29c was paid previous week.

Branded steers have been inactive so far but are quoted nominally a cent down from previous week; butt brands are quoted at 23c, Colorados at 22½c, heavy and light Texas steers at 23c, and extreme light Texas steers around 25c, pending trading.

Limited trading has been reported so far on heavy native cows, one packer moving 1,400 St. Pauls at 24½c, or ½c off from last week; River points are quotable at 24c on this basis.

Light native cows made two successive declines, with last sales of northern points at two cents down from last week. One packer sold 2,000 St. Paul light cows at the end of last week at 27c, steady with earlier trading; 2,000

Ft. Worth light cows sold at mid-week at 27½c, or ½c under price paid last week; 2,000 Cleveland light cows sold at the same time at 26½c, equal to about 26c basis for Chicago take-off. Later, one packer sold 4,800 St. Paul light cows at 25c; another packer sold a total of 5,500 similar northern points at 25c; and the Association sold 1,800 Chicago light cows also at 25c.

At the close of last week, the Association sold 2,400 branded cows at 24½c, or ½c down from price paid earlier. Branded cows were about the first item to move this week, the Association selling 1,400, and an outside packer 1,500, all at 24c; another packer followed with 3,000 more northern points at 24c.

Sales were disclosed this week involving a car of bulls by each of two packers at the end of last week at 16c for natives and 15c for branded bulls. Late this week, one packer moved 5,500 and another 1,000 packer bulls at 14½c for natives and 13½c for branded bulls.

The cattle kill declined again last week. Federally inspected kill for the week ended Feb. 21 was estimated at 221,000 head, ten percent under the 246,000 of previous week, and 20 percent under the 276,000 of same week a year ago. This comes on top of a nine percent decline in the previous week.

OUTSIDE SMALL PACKER.—The market on outside small packer all-weight native steers and cows is quoted in a range of 20@23c at the moment, with little actual business coming to light to define values. Some 50-52 lb. avge, hides were reported offered late this week at 22c, with top figure quoted in a nominal way for very light average stock; tanners' ideas are usually lower.

PACIFIC COAST.—In the Pacific Coast market, one of the larger killers late this week sold 5,700 Jan. hides at 21½c for cows and 20c for steers, flat, f.o.b. shipping point, or 1½c down from prices paid previous week. Another smaller independent killer sold 12,000 Jan.-Feb. hides, said to be equal to larger killer stock, also at 21½c for cows and 20c for steers.

PACKER CALF AND KIPSKINS.—As previously reported, packer Feb. calfskins sold in a sizable way late last week at 55c for northern lights and 60c for northern heavies; 55c for Milwaukee all-weights, and 50c for River point all-weights. At the close of last week, one packer sold 7,000 Wisconsin all-weights at 50c, reported being discounted account take-off and not a market criterion; 7,000 St. Louis all-weights sold at 50c, the same price as River points. Market is quoted unchanged but in a nominal way at the moment, with buyers talking lower despite the drastic revision in prices over the past three months.

The packer calfskin market appeared to be established late last week when one packer sold 27,000 Jan. northern kips; northern natives sold at 35c, and northern over-weights at 30c, with brands at 2½c discount in each instance. Southern kips were figured nominally at

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WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

FRIDAY'S CLOSINGS

Provisions

The live hog top of \$23.75 at Chicago Friday was 75c under a week earlier and the average of \$21.25 was 90c down. Except for under 12 pork loins 2c up at 47@48, and 10/14 green skinned hams 4@5c up at 48@48½, most provisions were steady to lower. Friday prices: Boston butts, 39@40; 16/down pork shoulders, 34½@35; under 3 spareribs, 36@38; 8/12 fat backs, 17; regular pork trimmings, 24@25½; 18/20 DS bellies, 29; 4/6 green picnics, 33, and 8/up, 30½.

Cottonseed Oil

Cottonseed oil futures closed Friday at New York: Mar. 25.00b, 25.25ax; May 23.75b, 23.90ax; July 23.10; Sept. 21.20b, 21.50ax; Oct. 20.19b; 21.00ax; Dec. 18.00b, 20.00ax; Jan. ('49) 18.00n. Sales: 112 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended February 21:

	Week Feb. 21	Previous week	Cor. wk. 1947
Cured meats, pounds	27,043,000	28,771,000	17,470,000
Fresh meats, pounds	32,280,000	37,215,000	43,849,000
Lard, pounds	5,389,000	4,926,000	5,873,000

PACKER HIDES

	Week ended Feb. 26, '48	Previous Week	Cor. week, 1947
Hvy. nat. str.	@23½	24½@25	@23
Hvy. Tex. str.	@23n	@24	@21
Hvy. butt			
brnd'd str.	@23n	@24	@21
Hvy. Colo. str.	@22½n	@23½	@21
Ex-light Tex.			
str.	@25n	@26n	@22½
Brnd'd cows	@24	25 @25½	@22½
Hvy. nat. cows	@24½	24½@25½	@22½
Lt. nat. cows	@26	27 @28	25 @26
Nat. bulls	@14½	@16½n	@18½
Brnd'd bulls	@13½	@15½n	@17½
Calfskins, Nor.	@60	55 @60	@70
Kips, Nor. nat.	@35	35 @37½n	34 @35
Kips, Nor. brnd.	@32½	32½@35n	30 @31
Slunks, reg.	@2.00	@3.10	@3.10
Slunks, hris.	@1.00n	@1.10	@1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	20 @23	22 @24	17½ @21
Brnd'd all wts.	19 @22	21 @23	16½ @20
Nat. bulls	12 @13	@14n	15½ @16
Brnd'd bulls	11 @12	@13n	14½ @15
Calfskins	30 @35n	37 @40n	48 @55
Kips, nat.	25 @28n	25 @28n	30 @32
Slunks, reg.	@2.00	@3.10	@2.75
Slunks, hris.	@1.00	1.00@1.10	@1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	17 @18n	18 @18n	16 @17
Bulls	10 @11n	11 @12n	12 @13
Calfskins	26 @27n	27 @28n	32 @34
Kipskins	22 @23n	23 @24n	24 @26

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings	@3.00	2.80@2.90	2.00@2.15
Dry pelts	28 @28½	28 @28½	25 @26
Horsehides	8.50@9.25	8.75@9.50	7.50@8.75

N. Y. HIDE FUTURES

MONDAY, FEBRUARY 23, 1948

WASHINGTON'S BIRTHDAY—HOLIDAY

TUESDAY, FEBRUARY 24, 1948

	Open	High	Low	Close
Mar.	24.80b	25.40	25.35	25.35
June	21.85	22.40	21.85	22.25
Sept.	20.50b	20.80	20.80	21.10n
Dec.	19.85	19.88	19.85	20.10n

Closing 35 to 40 higher; sales 124 lots.

WEDNESDAY, FEBRUARY 25, 1948

Mar.	25.10b	25.40	25.15	25.10b
June	22.00b	22.30	21.90	22.10
Sept.	21.00b	21.10	20.95	20.95b
Dec.	19.95b	19.95	19.90	19.90n

Closing 15 to 25 lower; sales 67 lots.

THURSDAY, FEBRUARY 26, 1948

Mar.	24.75	24.90	24.50	24.55b
June	21.75	21.75	21.56	21.70
Sept.	20.45	20.50	20.50	20.40b
Dec.	19.70	19.75	19.70	19.55b

Closing 40 to 55 lower; sales 79 lots.

FRIDAY, FEBRUARY 27, 1948

Mar.	24.45	24.75	24.45	24.00b
June	21.70	22.15	21.50	21.90b
Sept.	20.40b	20.78	20.40	21.00n
Dec.	19.50b	19.98	19.40	19.70

Closing 20 to 63 higher; sales 80 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 21, 1948, were 6,630,000 lbs.; previous week 6,639,000 lbs.; same week 1947, 6,614,000 lbs.; 1948 to date 54,299,000 lbs.; same period 1947, 57,072,000 lbs.

Shipments of hides from Chicago for the week ended February 21, 1948, were 3,974,000 lbs.; previous week 4,893,000 lbs.; same week last year, 10,380,000 lbs.; 1948 to date 35,912,000 lbs.; same period 1947, 40,451,000 lbs.

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COTTON PRODUCTS CO.
CINCINNATI 14, OHIO

LIVESTOCK MARKETS *Weekly Review*

Livestock Costs of Inspected Packers 32% Higher in December than Year Ago

FEDERALLY inspected slaughterhouses paid out \$709,685,000 for livestock in the month of December, compared with \$535,952,000 in December 1946, an increase of 32 per cent, and 75 per cent more than the five-year average. A breakdown of the cost in terms of the different kinds of livestock is revealed in the following USDA table:

	Dec. 1947	Dec. 1946
Cattle	\$253,921,000	\$203,592,000
Calves	28,900,000	18,541,000
Hogs	886,248,000	289,500,000
Sheep	28,615,000	24,319,000
Total	709,685,000	535,952,000

In the calendar year 1947 total cost of livestock was \$6,420,419,000, which is broken down and compared in tabular form herewith:

	1947	1946
Cattle	\$2,719,065,000	\$1,577,175,000
Calves	324,235,000	167,655,000
Hogs	3,067,392,000	2,036,081,000
Sheep	309,727,000	273,321,000
Total	6,420,419,000	4,054,232,000

Purchases of federally inspected packers in December covered 1,346,000 head of cattle, 673,000 calves, 6,254,000 hogs and 1,451,000 sheep and lambs. This was approximately the same number of cattle as were purchased in December 1946, but 14 per cent more than the December 1946 figure of 591,000 calves, 22 per cent more than the 5,133,000 hogs, and 8 per cent more than the 1,346,000 sheep and lambs purchased a year earlier.

Total 1947 purchases of federally inspected plants were: 15,524,000 cattle, 7,933,000 calves, 49,116,000 hogs and 16,667,000 sheep and lambs. These numbers were greater, except for sheep and lambs, than the totals for the calendar year 1946, which were: 11,413,000 cattle, 5,842,000 calves, 44,394,000 hogs and 19,885,000 sheep and lambs.

Cattle and calf average live weights in December were higher than in the same month of 1946, while average live weight of hogs and sheep and lambs was lower. The December average for cattle was 928.6 lbs., for steers 945.3 lbs., for calves, 205.4 lbs., for hogs 242.2

Slaughter in Comparable F. I. Plants Shows Gain

A comparison of slaughter in comparable federally inspected plants in November 1947 and the prewar month of November 1939 is given in the following USDA table:

November 1947						
Federally Inspected Slaughter						
	Number of	Thousand Head				
	Plants	Cattle	Calves	Hogs	Sheep	
Total inspected slaughter	463	1,337	762	5,501	1,471	
Plants granted inspection since November 1939	197	240	126	260	133	
Slaughter in plants comparable with November 1939	266	1,097	636	5,241	1,338	

November 1939					
Federally Inspected Slaughter					
	Number of	Thousand Head			
	Plants	Cattle	Calves	Hogs	Sheep
Total inspected slaughter	298	837	450	4,437	1,469
Plants dropped inspection since November 1939.	32	24	12	43	40
Slaughter in plants comparable with November 1947.	266	813	438	4,394	1,429

In November 1947 there were 463 slaughtering plants operating under federal inspection. Of this total 197 were granted inspection since November 1939 leaving 266 which were also operating under federal inspection in November 1939. In November 1939 there were 298 federally inspected slaughtering plants; 32 of these were not operating under federal inspection in November 1947 leaving 266 of these under inspection in November 1947.

lbs. and for sheep and lambs 93.9 lbs. These compare with 922.1, 934.6, 203.8, 246.7 and 94.7 lbs., respectively.

Comparable figures on an annual basis show 1947 averages of 927.5 lbs. for cattle, 936.8 for steers, 208.6 for calves, 253.9 for hogs, and 93.6 for sheep and lambs. These figures for 1946, respectively, were 942.7, 959.7, 199.4, 254.7 and 93.7 lbs.

The average cost to packers per hundredweight of livestock in December and for the calendar years 1947 and 1946 are compared in the following:

	December—		Calendar Yr.—	
	1947	1946	1947	1946
Cattle	\$20.32	\$16.33	\$18.88	\$14.66
Steers	25.41	20.24	23.05	17.59
Calves	20.90	15.40	19.59	14.28
Hogs	26.29	22.86	24.60	18.61
Sheep and lambs	21.00	19.05	19.86	14.66

A somewhat mixed trend is shown in the table on dressing yields for December and for the years 1947 and 1946.

Dressing yields: (per 100 pounds live weight)				
	Dec. 1947	Dec. 1946	1947	1946
	Per cent	Per cent	Per cent	Per cent
Cattle	51.2	51.7	52.6	52.9
Calves	53.5	54.8	55.0	55.6
Hogs	75.9	75.9	75.9	75.3
Sheep and lambs	45.7	46.2	46.2	45.8
Lard per 100				
* pounds	13.5	13.3	13.8	11.9
Lard per animal	32.7	32.9	35.2	30.3

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during December as reported by the USDA:

	Dec. 1947	Nov. 1947	Dec. 1946
	Per cent	Per cent	Per cent
Cattle—			
Steers	39.0	34.6	41.6
Heifers	13.8	11.7	14.9
Cows	44.2	50.2	41.8
Bulls and stags	3.0	3.5	2.6
Canners and cutters	23.5	29.9	19.7
Hogs—			
Rows	9.2	9.9	7.1
Barrows and gilts	90.4	89.8	92.5
Stags and boars4	.3	.4
Sheep and lambs—			
Lambs and yearlings	87.5	80.4	86.8
Sheep	12.5	19.6	13.2

*Included in all cattle classifications.



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SALABLE LIVESTOCK AT 12 MARKETS

U. S. Department of Agriculture report of January receipts of salable livestock at the seven leading markets with totals including five other markets:

CATTLE

	Jan. 1948	Jan. 1947
Chicago	152,567	188,878
Kansas City	100,170	154,636
Omaha	141,756	159,493
E. St. Louis	72,111	81,353
St. Joseph	47,963	58,477
St. Paul	108,495	124,529
So. St. Paul	92,545	95,207
*Totals	889,665	1,092,679

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES

	Jan. 1948	Jan. 1947
Chicago	15,984	17,828
Kansas City	9,731	15,987
Omaha	5,406	6,632
E. St. Louis	20,021	27,502
St. Joseph	6,510	5,947
St. Paul	2,123	4,392
So. St. Paul	59,501	64,653
*Totals	173,359	207,551

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS

	Jan. 1948	Jan. 1947
Chicago	256,519	217,204
Kansas City	43,492	40,979
Omaha	189,848	118,258
E. St. Louis	283,713	172,851
St. Joseph	57,365	53,321
St. Paul	236,901	174,917
So. St. Paul	217,892	217,517
*Totals	1,534,749	1,271,200

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS

	Jan. 1948	Jan. 1947
Chicago	79,121	84,321
Kansas City	74,215	186,402
Omaha	79,350	114,990
E. St. Louis	47,327	52,563
St. Joseph	71,614	68,175
St. Paul	4,311	9,440
So. St. Paul	68,262	78,839
*Totals	600,806	794,154

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

CATTLE DISEASE STUDY

The feasibility of diagnosing anaplasmosis in meat inspection by pathological examination of liver and heart tissues is one of the studies set up in a research program on this disease agreed upon at a conference of research workers in Washington early this month. The disease is reported to exist in 27 of the 48 states and is estimated to cause an annual national loss of between \$3,000,000 and \$4,000,000.

JANUARY 1 HOG AND CATTLE INVENTORY DECLINES ANALYZED WITH COMPARISONS

The January 1 livestock inventory by USDA, reported on these pages in the February 21 number, showed the fourth successive annual decline to the lowest level since 1939. Cattle and calf numbers dropped 2,643,000 head to 78,564,000. Hog numbers, at 55,038,000 head, were the lowest since 1941. Continued liquidation of sheep brought all sheep numbers to the lowest level since 1871 and stock sheep numbers to the lowest since 1867. The tables below break down the January 1 inventory by species and hogs and cattle by classes:

ALL LIVESTOCK BY SPECIES

(Thousands of Head)

Year	Cattle and Calves		Sheep and Lambs		Total
	Not For Milk	For Milk	On Feed	Stock Sheep	
1939-41 Avg.	32,217	36,481	6,068	46,390	55,177
1939	30,403	35,626	5,895	45,463	51,948
1940	31,877	36,432	5,841	46,296	52,107
1941	34,372	37,883	7,155	47,441	53,920
1942	37,188	38,837	7,025	49,346	56,213
1943	40,964	40,240	8,204	48,196	55,150
1944	44,077	41,257	8,534	44,270	50,782
1945	44,724	40,849	8,573	39,609	46,520
1946	43,341	39,093	8,243	35,569	42,436
1947 (Prelim.)	42,789	38,468	8,107	32,125	37,818
1948	41,229	37,335	7,864	30,544	35,332
1948-Per Cent Change From:					
1947	-4%	-3%	-3%	-16%	-7%
1946	-5	-4	-5	-14	-10
1939-41 Avg.	+28	+2	+14	-34	Small

HOGS BY CLASSES

(Thousands of Head)

Year	Under 6 Months Old		Other 6 Months and Over		Total Hogs
1939-41 Avg.	27,161	9,146	18,870	55,177	
1939	25,111	9,460	15,441	50,012	
1940	30,044	9,413	21,708	61,165	
1941	26,328	8,565	19,460	54,353	
1942	31,060	10,699	18,818	60,607	
1943	38,401	13,334	22,146	73,881	
1944	42,337	10,825	30,579	83,741	
1945	27,212	9,223	22,896	59,331	
1946	30,035	9,411	21,855	61,301	
1947	26,800	9,616	20,505	56,921	
1948 (Prelim.)	27,283	8,690	19,065	55,638	
1948—Per Cent Change From:					
1947	+2%	-10%	-7%	-3%	
1946	-9	-8	-13	-10	
1939-41 Avg.	Small	-5	+1	Small	

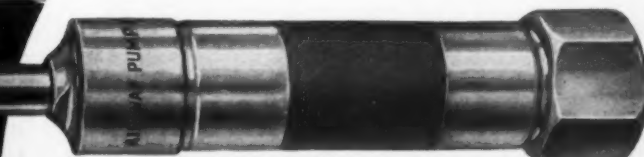
CATTLE AND CALVES BY CLASSES

(Thousands of Head)

Year	Cows & Heifers		Not for Milk		For Milk	
	2 Yrs. & Over	1-2 Yrs.	Calves	Steers	Bulls	2 Yrs. & Over
1939-41 Avg.	10,676	3,401	10,974	5,531	1,635	24,998
1939	9,987	3,058	10,572	5,192	1,594	24,600
1940	10,676	3,357	10,936	5,283	1,625	24,940
1941	11,366	3,789	11,413	6,119	1,685	25,438
1942	12,578	4,035	12,219	6,596	1,740	26,313
1943	13,980	4,457	13,239	7,361	1,837	27,138
1944	15,521	4,971	13,768	7,849	1,968	27,704
1945	16,456	5,069	12,871	8,329	1,999	27,770
1946	16,319	4,854	12,565	7,715	1,888	26,995
1947	16,469	4,664	12,595	7,164	1,847	26,098
1948 (Prelim.)	16,047	4,570	12,016	6,798	1,789	25,165
1947	-2%	-5%	-5%	-5%	-3%	-4%
1946	-2	-4	-12	-5	-6	-2
1939-41 Avg.	+50	+9	+23	+9	+1	+4

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 25, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:
Good and Choice:

120-140 lbs.	\$16.50-20.75	\$19.00-22.00	\$.....	\$.....	\$.....
140-160 lbs.	20.25-22.25	21.50-23.50	20.50-22.25	19.00-21.00	20.50-22.00
160-180 lbs.	21.75-23.00	23.00-23.75	22.00-23.25	20.00-23.00	22.00-23.75
180-200 lbs.	22.75-23.25	23.25-23.75	23.00-23.50	22.50-23.75	23.50-23.75
200-220 lbs.	22.75-23.25	23.00-23.75	23.25-23.50	23.00-23.75	23.50-23.75
220-240 lbs.	21.75-23.00	22.75-23.75	22.75-23.50	23.00-23.75	23.50-23.75
240-270 lbs.	20.75-22.25	21.25-23.00	21.00-23.00	21.50-23.00	21.50-23.75
270-300 lbs.	20.00-21.25	19.75-21.50	19.75-21.25	20.00-22.00	19.50-22.00
300-330 lbs.	18.00-20.25	19.25-20.00	19.25-20.00	19.25-20.50	19.00-19.50
330-360 lbs.	17.50-18.75	18.00-19.50	19.00-19.50	18.50-19.50	18.50-19.00

Medium:
160-220 lbs. 18.50-22.75 19.00-22.50 21.50-23.00 19.50-23.25 21.00-22.50

SOVS:
Good and Choice:

270-300 lbs.	17.50-17.75	18.00-18.25	17.00-17.25	17.25 only	17.00 only
300-330 lbs.	17.50-17.75	18.00-18.25	17.00-17.25	17.25 only	17.00 only
330-360 lbs.	17.25-17.75	17.75-18.00	17.00-17.25	17.25 only	17.00 only
360-400 lbs.	17.00-17.50	17.75-18.00	16.50-17.00	17.25 only	17.00 only

Good:
400-450 lbs. 16.75-17.50 17.50-17.75 16.50-17.00 16.75-17.25 17.00 only

450-550 lbs. 16.50-17.25 16.75-17.50 16.50-17.00 16.50-17.00 17.00 only

Medium:
250-550 lbs. 15.50-17.25 15.00-17.00 16.25-16.75 16.00-16.75 15.50-15.75

PIGS (Slaughter):
Medium and Good:
90-120 lbs. 12.00-17.50 16.00-20.00

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	26.50-29.50	27.50-32.00	27.00-31.00	26.75-30.50	26.00-29.00
900-1100 lbs.	27.00-30.00	28.00-34.00	27.50-32.50	27.50-32.00	26.50-30.00
1100-1300 lbs.	27.00-30.00	28.50-34.00	27.50-32.50	27.50-32.00	27.00-30.50
1300-1500 lbs.	27.00-30.00	28.00-33.00	27.00-31.50	26.75-31.00	26.50-29.50

STEERS, Good:

700-900 lbs.	24.50-26.50	24.00-28.00	24.50-27.00	24.00-26.75	24.00-26.50
900-1100 lbs.	24.50-27.00	25.00-29.00	24.75-27.50	24.50-27.50	24.00-27.00
1100-1300 lbs.	25.00-27.00	25.00-28.50	24.50-27.50	24.50-27.50	24.50-27.00
1300-1500 lbs.	25.00-27.00	25.00-28.50	24.50-27.00	24.50-26.75	24.00-26.50

STEERS, Medium:

700-1100 lbs.	20.00-24.50	21.50-25.00	21.00-24.75	20.00-24.50	22.00-24.50
1100-1300 lbs.	21.00-25.00	22.00-25.00	21.50-24.50	22.00-24.50	22.00-24.50

STEERS, Common:

700-1100 lbs.	18.50-20.00	19.50-22.00	18.00-21.50	17.50-21.00	18.50-22.00
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HEIFERS, Choice:

600-800 lbs.	26.50-28.50	26.00-27.00	26.00-28.50	25.75-28.00	25.50-28.00
800-1000 lbs.	26.50-28.50	26.00-28.00	26.25-29.00	25.75-29.00	25.50-28.00

HEIFERS, Good:

600-800 lbs.	24.00-26.50	24.00-26.00	24.00-26.00	23.75-25.75	23.00-25.50
800-1000 lbs.	24.00-26.50	24.00-26.00	24.00-26.25	23.75-26.00	23.50-25.50

HEIFERS, Medium:

500-900 lbs.	20.00-24.00	20.50-24.50	20.50-24.00	19.50-23.75	21.00-23.50
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HEIFERS, Common:

500-900 lbs.	17.00-20.00	18.00-20.50	17.50-20.50	17.50-19.50	17.50-21.00
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COWS (All Weights):

Good	20.00-22.00	20.00-21.50	19.50-22.00	19.50-21.50	19.00-21.50
Medium	17.50-20.00	18.50-20.00	18.25-19.50	18.00-19.50	18.00-19.00
Cut. & com.	15.50-17.50	16.00-18.50	15.50-18.25	15.25-18.00	14.50-18.00
Canners	13.50-15.50	14.50-16.00	13.50-15.50	14.00-15.25	13.50-14.50

BULLS (Yrly. Excl.), All Weights:

Beef, good	21.50-22.00	22.00-23.00	20.50-21.50	21.00-22.00	20.50-22.00
Sausage, good	20.50-21.50	22.00-22.75	20.50-21.50	20.50-21.50	20.00-22.00
Sausage, medium	19.00-20.50	20.00-22.00	18.00-20.50	18.50-20.50	19.00-20.00
Sausage, cut. & com.	16.00-19.00	17.00-20.00	15.00-18.00	16.50-18.50	16.00-19.00

VEALERS (All Weights):

Good & choice	23.00-29.00	25.00-27.00	23.00-28.00	22.00-26.00	25.00-30.00
Com. & med.	15.00-23.00	17.00-25.00	15.00-23.00	16.00-22.00	14.00-25.00
Cull, 75 lbs. up.	9.50-15.00	14.00-17.00	10.00-15.00	12.00-16.00	10.00-14.00

CALVES (500 lbs. down):

Good & choice	22.00-25.00	20.00-23.00	21.00-24.50	20.00-25.00	20.00-25.00
Com. & med.	15.00-22.00	15.00-20.00	15.00-21.00	15.00-21.00	15.00-20.00
Cull	10.00-15.00	13.00-15.00	11.00-15.00	11.00-15.00	11.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled) Closely Sorted:

Good & choice	21.00-21.50	21.00-22.00	20.00-20.75	20.00-21.00	20.75-22.00
Med. & good	18.00-20.50	18.00-21.00	18.25-19.75	17.25-20.25	18.00-20.50
Common	15.00-17.50	14.50-17.00	16.00-18.00	14.00-17.00	15.00-17.75

YRLG. WETHERS:

Good & choice	22.00-23.00	22.00-23.00	21.00-24.50	20.00-25.00	20.00-25.00
Med. & good	15.00-20.00	15.00-20.00	15.00-21.00	15.00-21.00	15.00-20.00

EWES:

Good & choice	11.00-11.50	12.00-13.00	11.50-12.00	11.50-12.50	12.00-12.50
Com. & med.	10.00-11.00	10.50-12.00	9.00-11.25	9.00-11.50	9.50-11.75

¹Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

²Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

³Quotations on woolled basis.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended February 21, 1948.

CATTLE

	Week ended Feb. 21	Prev. week Feb. 14	Cor.
Chicago	16,185	22,121	25,125
Kansas City	11,330	16,746	116,811
Omaha	13,137	21,019	127,046
East St. Louis	4,905	7,201	12,128
St. Joseph	4,875	9,348	11,075
Sioux City	7,702	10,264	111,252
Wichita	1,742	2,513	3,080
New York & Jersey City	6,071	6,512	8,287
Okla. City	3,314	5,170	6,960
Cincinnati	4,764	5,375	5,799
Denver	6,190	5,167	8,919
St. Paul	10,519	13,487	18,033
Milwaukee	3,238	3,942	3,451
Total	94,481	128,925	157,976

HOGS

Chicago	29,752	29,814	28,881
Kansas City	7,784	7,519	138,787
Omaha	37,852	33,395	145,802
East St. Louis	31,060	32,955	45,477
St. Joseph	19,589	16,059	26,650
Sioux City	20,509	17,555	145,635
Wichita	2,906	2,541	2,843
New York & Jersey City	29,259	29,552	30,679
Okla. City	7,680	6,714	8,269
Cincinnati	17,205	16,075	11,526
Denver	9,807	9,550	14,187
St. Paul	26,324	19,744	23,696
Milwaukee	3,664	2,004	3,888
Total	243,611	215,437	322,230

SHEEP

Chicago	12,297	10,858	12,162
Kansas City	15,261	21,363	122,155
Omaha	21,705	21,472	123,787
East St. Louis	3,889	5,493	4,612
St. Joseph	16,115	17,674	14,294
Sioux City	8,386	8,137	111,675
Wichita	4,577	5,328	2,929
New York & Jersey City	37,853	38,914	43,190
Okla. City	2,072	846	996
Cincinnati	557	1,398	95
Denver	14,238	19,084	8,596
St. Paul	5,712	8,106	8,257
Milwaukee	295	637	1,670
Total	142,958	159,200	154,398

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on February 24, 1948:

CATTLE:	
Cows, good	\$21.00@22.50
Cows, com. & med.	18.50@20.50
Cows, cat. & calv.	14.75@17.50
Bulls, sausage, good	21.00@22.00
Bulls, sausage, med. & com.	18.00@20.25

CALVES:	
Vealers, gd. & choice	\$27.00@30.00
Vealers, med. to gd.	25.00@27.00
Com. to med.	12.00@25.00
Cull to com.	8.00@12.00

HOGS:	
Gd. & ch.	\$22.75@23.25

LAMBS:	
Gd. & ch.	\$25.00

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended February 21, 1948:

	Cattle	Calves	Hogs*	Sheep
Salable	471	1,582	333	244
Total (incl. direct)	3,577	5,135	17,019	21,757
Previous week:				
Salable	713	1,621	325	341
Total (incl. direct)	4,701	7,115	18,324	30,554

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., February 26.—At the ten concentration yards and 11 packing plants in Iowa and Minnesota Thursday the general market for hogs was unevenly higher. Prices for the first four days this week were 25c to \$1.50 higher, mostly 75c to \$1.25 up for barrows and gilts under 240 lbs., while heavier weights sold 50c to \$1.00 higher and sows steady to 50c up. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$18.75@22.75
180-240 lb.	22.00@23.25
240-330 lb.	18.75@22.75
300-360 lb.	17.75@20.75
Sows:	
270-330 lb.	\$16.75@18.00
400-550 lb.	15.50@17.50

Receipts of hogs at Corn Belt markets for the week ended February 26 were:

	This week	Same day last wk.
Feb. 20	35,000	45,000
Feb. 21	22,000	51,500
Feb. 22	Holiday	40,000
Feb. 23	45,000	32,200
Feb. 24	40,000	34,000
Feb. 25	40,000	34,000

LIVESTOCK RECEIPTS


Receipts at major livestock markets were as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Feb. 21	163,000	391,000	175,000
Feb. 14	195,000	336,000	208,000
1947	202,000	385,000	214,000
1946	279,000	466,000	385,000
1945	252,000	318,000	225,000
AT 11 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Feb. 21	105,000	279,000	114,000
Feb. 14	138,000	232,000	125,000
1947	206,000	269,000	151,000
1946	200,000	347,000	268,000
1945	192,000	226,000	169,000

CANADIAN KILL

Inspected slaughter in Canada for week ended February 14 as reported by the Dominion Department of Agriculture:

CATTLE		
	Week Ended Feb. 14	Same Week Last Year
Western Canada..	15,914	13,136
Eastern Canada..	11,645	7,211
Total	27,559	20,347
HOGS		
Western Canada..	46,285	36,253
Eastern Canada..	62,635	37,808
Total	108,920	74,061
SHEEP		
Western Canada..	5,297	8,471
Eastern Canada..	5,940	3,859
Total	11,237	12,330



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 21, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 3,307 hogs; Swift, 172 hogs; Wilson, 1,222 hogs; Agar, 5,765 hogs; Shippers, 5,959 hogs; Others, 19,286 hogs.
Totals: 16,185 cattle; 2,338 calves; 35,711 hogs; 12,297 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	1,352	199	752
Cudahy	1,814	210	1,226
Swift	1,981	440	2,169
Wilson	1,157	215	1,062
Central	205		
U.S.P.	409		
Others	3,341	7	3,175
Totals	10,259	1,071	7,784

OMAHA

Cattle	Calves	Hogs	Sheep
Armour	3,239	5,425	8,802
Cudahy	3,288	3,113	6,288
Swift	4,564	10,360	9,426
Wilson	1,971	2,857	
Others		8,753	

Cattle and calves: Eagle, 17; Great-Omaha, 48; Hoffman, 95; Mothchild, 322; Roth, 122; Kinsman, 1,223; Merchants, 101.
Totals: 14,990 cattle and calves; 30,508 hogs and 24,516 sheep.

E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	1,605	680	9,560
Swift	1,910	1,394	12,020
Hunter	1,390		2,533
Hell			1,294
Krey			3,423
Laclede			1,214
Sieloff			1,336
Others	2,830	312	1,424
Shippers	955	1,493	14,846
Totals	8,690	3,879	47,360

ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift	1,841	333	9,973
Armour	1,196	219	4,205
Others	2,446	370	5,067
Totals	5,485	931	17,245

Does not include 264 cattle, 4,699 hogs and 3,042 sheep bought direct.

SIoux CITY

Cattle	Calves	Hogs	Sheep
Cudahy	2,959	56	9,167
Armour	1,914	26	10,562
Swift	2,923	65	5,024
Others	279		
Shippers	8,408	56	16,417
Totals	16,483	203	41,170

WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	649	262	2,613
Guggenheim	93		
Dunn			39
Ostertag	58		280
Dold	22		34
Sunflower			
Pioneer			
Excel	574		
Others	563		300
Totals	2,043	262	3,356

OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	1,082	265	1,445
Wilson	1,324	251	1,425
Others	230	10	578
Totals	2,636	526	3,448

Does not include 391 cattle, 261 calves, 4,232 hogs and 1,043 sheep bought direct.

CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's			811
Kahn's			329
Lorey			
Meyer			45
Schlachter	221	58	
Schroth	163	11	1,727
National	330		
Others	1,905	980	7,199
Totals	2,619	1,049	9,455

Does not include 949 cattle and 3,360 hogs bought direct. Market shipments were 429 calves, 648 hogs and 91 sheep.

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	2,413	2,776	10,045
Bartusch	590		
Cudahy	1,043	1,839	
Rifkin	607	75	
Superior	1,470		
Swift	4,387	4,841	16,470
Others	736	2,460	5,160
Totals	11,255	11,991	31,684

DENVER

Cattle	Calves	Hogs	Sheep
Armour	1,117	85	2,706
Swift	1,170	82	2,482
Cudahy	673	36	2,327
Others	2,745	190	1,894
Totals	5,705	346	8,409

FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour	705	772	565
Swift	732	859	1,900
Blue			
Bonnet	337	15	395
City	574		187
Rosenthal	129	1	321
Totals	2,560	1,647	3,248

TOTAL PACKER PURCHASES

	Week ended Feb. 21	Prev. week	Cor. week, 1947
Cattle	101,910	132,650	168,633
Hogs	240,378	208,679	213,067
Sheep	117,546	118,385	124,954

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 10...	4,428	477	10,699	4,351
Feb. 20...	1,249	325	7,191	1,359
Feb. 21...	155	19	2,136	58
Feb. 23...	12,002	1,358	17,537	2,913
Feb. 24...	9,767	911	10,360	4,777
Feb. 25...	9,000	600	6,500	3,290
Feb. 26...	4,000	500	8,500	4,000

*Wk. so far... 34,770 3,369 42,939 14,900
Wk. ago... 26,408 2,795 52,747 17,819
1947... 38,925 5,555 40,710 21,170
1946... 41,829 3,402 60,860 44,400

*Including 115 cattle, 565 calves, 8,433 hogs and 428 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 10...	1,791	12	581	1,522
Feb. 20...	759	9	1,303	1,465
Feb. 21...	212		176	
Feb. 23...	4,033	145	1,879	550
Feb. 24...	3,260	13	1,064	1,830
Feb. 25...	3,500	50	500	1,000
Feb. 26...	1,500	25	1,000	1,500

*Wk. so far... 12,302 233 5,043 4,900
Wk. ago... 10,396 143 5,783 5,063
1947... 14,569 263 4,777 9,632
1946... 21,656 1,229 9,034 10,098

FEBRUARY RECEIPTS

	1948	1947
Cattle	129,888	171,757
Calves	13,470	18,576
Hogs	219,794	220,160
Sheep	80,683	84,032

FEBRUARY SHIPMENTS

	1948	1947
Cattle	45,717	63,600
Hogs	23,129	21,245
Sheep	22,717	35,253

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, February 26, 1948:

	Week ended Feb. 26	Prev. week
Packers' purch.	32,911	30,492
Shippers' purch.	6,269	5,864
Total	39,180	36,356

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets for the week ending February 19:

	Cattle	Calves	Hogs	Sheep
No. Angeles...	6,600	1,325	1,250	30
Los. Portland...	2,050	290	785	779
San Francisco...	800	90	1,050	2,400

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS	
STEER AND HEIFER:	Carcasses
Week ending Feb. 21, 1948.	9,855
Week previous	9,975
Same week year ago	10,987
COW:	
Week ending Feb. 21, 1948.	3,680
Week previous	2,633
Same week year ago	3,821
BULL:	
Week ending Feb. 21, 1948.	1,112
Week previous	293
Same week year ago	174
VEAL:	
Week ending Feb. 21, 1948.	12,906
Week previous	9,742
Same week year ago	15,290
LAMB:	
Week ending Feb. 21, 1948.	59,758
Week previous	54,994
Same week year ago	45,412
MUTTON:	
Week ending Feb. 21, 1948.	793
Week previous	3,339
Same week year ago	6,752
HOG AND PIG:	
Week ending Feb. 21, 1948.	2,761
Week previous	1,433
Same week year ago	3,082
PORK CUTS:	
Week ending Feb. 21, 1948.	1,858,874
Week previous	2,486,000
Same week year ago	2,157,121
BEEF CUTS:	
Week ending Feb. 21, 1948.	153,746
Week previous	111,534
Same week year ago	13,647
VEAL AND CALF:	
Week ending Feb. 21, 1948.	3,316
Week previous	3,589
Same week year ago	8,168
LAMB AND MUTTON:	
Week ending Feb. 21, 1948.	3,329
Week previous	4,880
Same week year ago	48,952

BEEF CURED:	
Week ending Feb. 21, 1948.	23,138
Week previous	4,857
Same week year ago	58,088
PORK CURED AND SMOKED:	
Week ending Feb. 21, 1948.	494,078
Week previous	1,867,555
Same week year ago	1,142,731
LARD AND PORK FATS:	
Week ending Feb. 21, 1948.	124,538
Week previous	203,129
Same week year ago	295,404

LOCAL SLAUGHTER

STEERS:		Head
Week ending Feb. 21, 1948.	4,221	
Week previous	4,381	
Same week year ago	6,333	
COWS:		
Week ending Feb. 21, 1948.	1,248	
Week previous	1,708	
Same week year ago	995	
BULLS:		
Week ending Feb. 21, 1948.	602	
Week previous	423	
Same week year ago	835	
CALVES:		
Week ending Feb. 21, 1948.	7,975	
Week previous	9,700	
Same week year ago	9,976	
HOGS:		
Week ending Feb. 21, 1948.	29,259	
Week previous	29,552	
Same week year ago	30,679	
SHEEP:		
Week ending Feb. 21, 1948.	37,853	
Week previous	38,914	
Same week year ago	43,190	
Country dressed product at New York totaled 7,370 veal, 5 hogs and 134 lambs in addition to that shown above. Previous week 6,006 veal, 60 hogs and 108 lambs. Same week 1947: 6,678 veal, 9 hogs and 102 lambs.		
†Incomplete.		

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended February 21, as reported by the USDA, showed an increase for hogs but a decline for cattle, calves and sheep.

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	6,071	7,975	29,259	37,853
Baltimore, Philadelphia	4,990	1,856	19,488	1,005
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	11,202	4,260	52,351	7,409
Chicago, Elkhart	19,301	9,746	70,728	24,046
St. Paul-Wis. Group	19,989	34,429	59,012	9,640
St. Louis Area	9,593	5,641	74,220	8,592
Sioux City	9,180	187	24,054	11,946
Omaha	16,307	672	43,323	20,359
Kansas City	10,216	2,769	34,148	18,860
Iowa and So. Minn.	14,996	5,710	171,749	31,050
SOUTHEAST				
	5,525	3,247	14,906	...
SOUTH CENTRAL WEST				
	15,868	3,718	47,083	29,750
ROCKY MOUNTAIN				
	7,240	264	10,740	15,083
PACIFIC				
	17,574	5,509	26,088	28,085
Grand total	167,852	86,034	707,679	243,678
Total week earlier	189,483	89,391	702,363	271,011
Total same week 1947	217,101	99,010	725,481	257,230

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during January, 1948—Cattle 77.4, calves 71.2, hogs 77.5, sheep and lambs 84.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

	Cattle	Calves	Hogs
Week ended Feb. 20	2,514	908	5,401
Week previous	2,190	922	10,804
Cor. week last year	1,718	673	14,161

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POSITION WANTED

WANTED: Opportunity with progressive meat packer or allied industry. 15 years' experience in the meat industry: 5 years' retail, 5 years as salesman for major packer, 5 years in present position as manager of small complete plant. Age 35, married and family. Desire opportunity where industrious application of capabilities and compatible personality will assure successful future. Initial remuneration secondary to opportunity. Prefer middle or southwest location. W-495, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL SUPERINTENDENT of rendering plant available April 1st. 21 years' experience. Capable of complete supervision of production, maintenance, power requirements and laboratory technique. 2 1/2 years' experience in developing continuous extraction with non inflammable solvents. 46 years of age. Can supply references. Edward Mayer, 15765 Hartwell Ave., Detroit 27, Mich. Phone Vermont 59281.

Desire opportunity with aggressive packer. Age 35, experienced in retail and packing house operations. Government buyer during war. Genuinely interested in the business, furthering my knowledge through work and continuous study. Capable of filling executive position, will work for it. W-496, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: Good clean beef boner and hog cut man, average 2-2 1/2 cattle per hour. Want year round job. Now employed and can give excellent references. Good reason for desiring change. Willing to go anywhere for the right job. Plenty of packing house experience. W-482, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Manager or Superintendent

Fully experienced large and small plants. Practical, efficient, slaughtering, cutting, manufacturing sausage fresh dry and specialties, canned meats, curing, rendering, oils, glues, feeds, etc. Excellent references. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hotel Supply Manager

Connection wanted by top-notch meat executive, specialist in hotel and restaurant supply field, with record of successful management nationally known companies. Write W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT: And fleet manager available. 20 years' experience in pork packing and meat canning business. Age 41. W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hotel supply house, manager or assistant, 15 years' experience in purchasing, administration, personnel, merchandising, government control. Capable and willing. Under 45 years of age. Finest references. Available soon. South or southwest preferred. W-481, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Top notch general manager with good eastern connections, 22 years' experience, all operations. No job too tough. Guaranteed money maker and producer. Willing to invest in right organization. Prefer midwest, southwest or California. W-497, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT, office manager, capable of complete charge. Thorough knowledge of costs and plant operations. Well rounded executive experience. W-498, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Manufacturer's Representative

A new distribution policy of ALUMI-LUG, the sanitary aluminum delivery container, allows us to negotiate with several additional men to represent us as direct manufacturer's representatives in various meat packing and wholesale distribution centers. If you are the aggressive and resourceful type, well known and with a following among the packers and wholesalers in your home territory, we want to hear from you. Please give full details; replies will be treated in the strictest confidence. J. M. GORDON COMPANY, 756 South Broadway, Los Angeles 14, California.

HELP WANTED

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

CASING MAN

Experienced hog and beef casing man to take charge of processing, grading and selecting. Capable of producing quality merchandise and maintaining uniformity. Good opportunity for right man. Give complete history, with references as to past employment, in first application. W-499, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Foreman Dry Rendering Edible and Inedible Animal Feeds and Hide Curing Applicant must be practical and understand this business. Medium size Ohio packer. Good salary, liberal share of the profits, good working conditions. Reply is confidential. Give full information regarding experience, age, family status, etc. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER

Ohio medium sized plant needs immediately a qualified sausage maker, experienced in quantity and quality production. We are interested only in an expert. Wire Box W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED

Experienced manager to operate rendering plant in Illinois, outside of Chicago, handling butcher shop and packing house bones, fats, offal. Give experience, age, etc. Address W-442, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED sausage smoker and cooker. Good pay, and a chance to share in the profits. Must be a proven man, honest, industrious, and must have good references. W-488, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Wire Box W-382, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT of modern mid-west rendering plant. Applicant must be practical and understand all operations including maintenance. State age, experience, starting salary expected and references. W-489, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working sausage foreman. Must be able to make all kinds of sausage—knowledge to handle help. Will pay good wages with bonus to right man. Chicago plant. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE: Large retail and processing market (established in 1870), buildings and equipment located in downtown St. Paul. Good going business—owner wishes to retire. Sausage kitchen 10,000 lbs. daily capacity. Poultry feeding and dressing capacity 80 large batteries. Processing capacity 100 dressed hogs per week. Large storage refrigerators and freezers. Liberal terms can be arranged. For full particulars write—CLAPP-HOMESSEN Company, 605 Minnesota Bldg., St. Paul, Minn.

FOR SALE: Abattoir, beef packing plant, capacity 100 head, 5600 ft. floor space. Located in heart of beef country, completely equipped, two years old, five acres of ground. Will sell at a sacrifice. Write to Al Johnson, 4242 Xerxes Ave., No. Minneapolis, Minn.

FOR SALE or LEASE: Small well established packing plant in western Michigan. Modern equipment for slaughtering and processing. Complete details furnished on request. FS-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small, well-established U. S. inspected plant servicing Pacific coast markets. Curing and killing facilities for 100 hogs, 100 beef weekly. For details write FS-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Established wholesale meat business. Midwest. Illinois reason for selling. FS-493, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

NEW SLAUGHTERING FLOOR EQUIPMENT

Jordan Jr. debairers, 60 to 100 per hour, hand power
Hog scalding tubs, steel, any length.
Gambrelling tables, all steel, any length.

Rendering Department

Jordan cookers, new, 4'x10', 4'x7' & 3'x5', quick delivery.

Sausage Department

Boss, #30 mixer, complete with 10 HP motor \$750.00
200# air stuffer, complete 300.00
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1—Buffalo, #27 silent cutter, complete with 5 HP motor 300.00
Grinder, #51 all complete with 5 HP motor, 300.00
Grinder, Sanders, 2 way cut, complete with 15 HP motor 750.00
Grinder, 1/2 HP 90.00
Grinder, 1 HP, Cole 95.00
Grinder, 1/2 HP, Hobart, extra heads for sauerkraut cutting, grindstone and coffee grinding 75.00

Slicers

Hand power, US, 13" knife.
Hand power, US, latest model, latest type grip \$ 90.00
Hand power, US, 14" stainless steel blade, old style 35.00
Globe, electric #0680 90.00
National Electric 70.00

Miscellaneous

Electric bottle and jar washer 50.00
Deepwell, belt driven pump 100.00
Water pump, triple action plunger complete with 5 HP motor 350.00
Pump, brine, all bronze fitted complete with 2 HP motor 125.00
Scales, new high and shallow frame track.
Scales, new 600# capacity 1/4 beam.
Scale, Krom, 24" dia. dial face, 150# on dial, pan 30" dia. 7" deep 125.00
Scale, 9" dial face, 50 lb. x 1/2, 3 times, scoop, 23 x 33 x 12 deep 45.00
Bake oven, revolving, new system, 6 trays 150.00
Electric fat cube machine, Buffalo, complete with motor 350.00
Belt drive fat cube machine, Boss 100.00
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60 gallon 90.00
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Dryers, 5 1/2": 1-Cast Iron 2000 gallon jacketed
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40, 60, 80 gallons; 30-Aluminum jacketed Kettles,
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FOR SALE: GLOBE Roto cut size 42x18 complete
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THE NATIONAL PROVISIONER, 407 S. Dearborn
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FOR SALE: 110 H.P. firebox boiler, 150# work-
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Ave., South Gate, California.

FOR SALE: One slightly used 1x6 Buffalo mixer—
2000 lb. capacity, with vacuum tub and cover,
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FS-504, THE NATIONAL PROVISIONER, 407 S. Dearborn
St., Chicago 5, Ill.

FOR SALE: 1947 GMC 1 1/2 ton refrigerated truck
in excellent condition. For further information in-
quire of the WATERLOO SAUSAGE Company,
Waterloo, Wis.

PLANT WANTED

WANTED: Sausage kitchen in Florida. List equip-
ment with condition and capacity and other perti-
nent factors. W-501, THE NATIONAL PROVI-
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PLANTS FOR SALE

FOR SALE: Completely equipped meat packing
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munity. Complete details furnished on receipt of
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Complete sausage manufacturing plant, located
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Modern New York Slaughtering Plant

Will lease or sell government inspected plant lo-
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cilities to slaughter 500 cattle or 3000 calves and
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Plenty of room for expansion. Within overnight
delivery of New York City. Now operating with
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Modern, brick constructed, independent, southern
plant serving established territory of ten counties
with three trucks. Capacity, 75 cattle daily, 25,000
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sage cooler. Wet rendering plant. Abundance of
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York compressor with 100 H.P. synchronous motor,
shell and tube condensers, new Brquette; connec-
tions, etc., complete. Also room piping, fan, pump,
blower, etc., complete and ready to move. All for
\$11,000.00. J. Killan, P.O. Box 3589, Telephone
7325, Orlando, Florida.

FOR SALE: Packing house on main highway 30
miles west of Detroit on 13 1/2 acres. Doing \$1-
000,000 annually. Capacity 500 hogs, 200 cattle and
15,000 pounds of sausage weekly. Good reason for
selling. FS-445, THE NATIONAL PROVISIONER,
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MEAT CANNING plant for sale. Fully equipped.
Ideal for any meat or poultry items. Plant now
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FOR SALE: New Jersey locker plant, 10 year lease
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particulars. FS-448, THE NATIONAL PROVI-
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available for prompt shipment unless otherwise
stated, at prices quoted F.O.B. shipping points.
subject to prior sale.

Write for Our Weekly Bulletins.

Rendering & Lard

- 1-HYDRAULIC PRESS: Anco 300-ton,
used one wk.....\$3100.00
- 2-HYDRAULIC PRESSES: NEW, Globe,
500-ton, complete with pump, lubricator,
governor, all gauges and fittings, ea..... 7000.00
- 1-ENTRAIL WASHER: NEW, Globe, 30"
x16"0", with motor and starter..... 1700.00
- 1-TRANSPORTER: NEW, Yeomans #20,
ASME, with Yeomans Air Compressor
and all necessary fittings and controls..... 4100.00
- 1-JET STEAM CONDENSER: NEW,
Globe, high vacuum, non-barometric leg
1-LARD UNIT consists of: 250 gal. S.J.
Kettle, chain drive, with agitator; Lard
Cooler with agitator; complete with 1
HP motor and pump..... 750.00
- 1-EXPELLER: NEW, Duo, latest type,
40 HP motor, with Dings magnet and
drug elevator.....Bids Requested
- 1-EXPELLER: Anderson #1, with 20 HP
motor and tempering device..... 1800.00
- 1-EXPELLER: Anderson #1 with 15 HP
motor 1700.00
- 1-COOKER: Anco, 4x10, with 25 HP mo-
tor & starter. Excellent condition..... 2650.00
- 1-COOKER: Anco Laabs, 4x10, 10 HP mo-
tor, new shell, shaft and bearings..... 2200.00
- 1-CRACKING PAN: 30" x 76" x 8"6"
coils with screen..... 300.00
- 1-HOG: NEW, Diamond #35, with 40 HP
motor and starter shock absorber base..... 3850.00
- 2-COOKERS: NEW, 5x12, dry rendering,
with 30 HP motors and starters. Each..... 6250.00
- 1-HAMMERMILL: NEW, W. W., with
sacking collector and screens, requires
75 HP motor..... 975.00

Smokehouse & Sausage

- 1-MIXER: Globe #373A, 700#, with 7 1/2
HP motor, exc. cond.....\$ 900.00
- 1-MIXER: Buffalo #4, less 10 HP motor,
exc..... 1250.00
- 1-STUFFER: Globe #275, 500#, with
stuffing cocks, exc. cond..... 1000.00
- 1-SAUSAGE STUFFER: Mech. Mfg., 1
valve..... 400.00
- 1-LOAF STUFFER: Mepaco, stainless,
lithed..... 485.00
- 17-BACON CURING BOXES: 600#, no
lids, exc. cond., ea..... 15.00
- 1-BACON SLICER: U.S. 150-B, factory re-
condition and guaranteed..... 850.00
- 1-BACON SLICER: U.S. Heavy duty..... 2200.00
- 1-SILENT CUTTER: Buffalo #43-T, re-
conditioned, guar..... 1100.00
- 1-GRINDER: 15 HP, latest style Boss
frame, with Sanders 2-way cut head,
excellent condition..... 800.00
- LOAF MOULD: Anco L-12, stainless, 3 1/2"x
4 1/2" 622 capacity. Each..... 7.50
- 1-TROLLEY & SMOKESTICK WASHER:
NEW, Mepaco, similar Globe #551 with
3 HP motor..... 900.00
- 1-BACON FORMING PRESS: NEW, Anco
#580 4000.00

Refrigeration

- 10-AMMONIA COMPRESSORS: York 3x3,
2 HP motors, self-contained, V belt, ea.\$ 165.00
- 3-AMMONIA COMPRESSORS: York 4x2,
6 1/2" model D-8, 30 HP motor, ex. cond.,
each..... 2250.00
- 2-AMMONIA COMPRESSORS: NEW,
Ingersoll-Rand, 9x11, complete with 75 HP
motors, both..... 8900.00
- 1-AMMONIA COMPRESSOR: NEW,
Worthington 10x10, 2 cyl., complete with
100 HP hand compensator, 100 HP mo-
tor, rails, vee drive, manifold, acces-
sories, etc..... 6500.00
- 1-AMMONIA COMPRESSOR: Kohlen-
berger, vert., 40 HP.....Bids req.
- 1-AMMONIA COMPRESSOR: Cyclops,
vert., 15 HP.....Bids req.
- 2-SHELL & TUBE CONDENSERS: NEW,
36"x14"0", Baker, horiz., each..... 2750.00

Miscellaneous

- KETTLES: S.J., 80 gal., stainless clad,
ea.....\$ 150.00
- KETTLES: S.J., 100 gal., NEW, Hubert,
stainless inner and outer jacket, 40x
w.p., 3/4" jacketed, 3/4" hinged cover, ea..... 275.00
- KETTLES: S.J., 100 gal. Groen, stainless
clad, ea..... 175.00

Telephone, Wire or Write if interested in any of
the items above, or in any other equipment. Your
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